

SEATED DINNER OPTION 1

All prices subject to 11.5% tax and 20% service charge

Group Sharing Menu | \$40 per person

4 Appetizers | 3 selections from the Japanese Robata Grill | 6 Sushi Rolls | 2 Desserts

Take advantage of our group sharing menu to ensure that your large party has the best possible dining experience. Our sharing menu offers guests the opportunity to indulge in unique culinary offerings from every area of our dining experience. From our 600 degree Japanese Robata Grill, the freshest Sushi, and everything in between. Available for groups of 10 or more.

APPETIZERS (CHOOSE 4)

- STEAMED MUSSELS** miso, sake, ginger, onion, pickled chili fresno, mini pretzel bread
- CRISPY CALAMARI** arugula salad, sweet chili sauce
- MARINATED ALBACORE TUNA** boston lettuce, white wine caviar, dijon mustard, soy vinaigrette
- TRUFFLED TUNA** truffle oil, avocado, parmesan, chili fresco + wonton chips
- PORK CUTLET** tonkatsu sauce, arugula salad, pickled chili, white onion + yuzu dressing
- BLACK PEPPER SHRIMP** black pepper, pickled chili, green onion
- OYSTERS ON THE HALF SHELL** red tobiko, green onion, crispy shallot + jalapeno cilantro ponzu
- MUSHROOM DUMPLINGS** fontinella, green onion + garlic-chive sauce
- DUCK YAKI SOBA** egg noodles, ginger, cabbage, pickled chili bell pepper, green onion, bonito, seaweed + mustard-tonkatsu sauce
- ROASTED CAULIFLOWER SALAD** fennel, balsamic, red pepper, caramelized onion, orange zest, + orange sesame vinaigrette
- MUSHROOM SALAD** shiitake, oyster mushroom, chili strings, baby arugula, tomato, red onion, pickled onion + garlic-soy vinaigrette
- HOUSE SALAD** baby arugula, tomato, frisee, red onion, yuba, tofu crouton, micro-greens, yuzu dressing

JAPANESE ROBATA GRILL (CHOOSE 3)

- BEEF FILET** ginger soy
- CHICKEN THIGH** Japanese curry
- KING CRAB LEGS** garlic mayo, rice puffs, chive
- SPARE RIB** miso + house tonkatsu
- THICK CUT BACON** frisee, arugula, radish, onion, guava vinaigrette
- SQUID** sweet soy
- CAULIFLOWER** red miso, cheddar spice
- KABOCHA SQUASH** sweet miso
- BAY SCALLOPS** sweet plum sauce, fried ginger
- SHRIMP** sweet black pepper sauce, jalapeno, sesame

SUSHI ROLLS (CHOOSE 6)

- SHRIMP TEMPURA** avocado, eel sauce, caramelized onion + masago-mayo
- SPICY TUNA** spicy chili oil, masago, tempura flake + mayo
- CLASSIC CALIFORNIA** crab meat, cucumber, masago, avocado
- BAY STREET CALIFORNIA** crabcake, cucumber, masago, spicy mayo
- SPICY OCTOPUS** sesame chili oil, masago, mayo, green onion, jalapeno
- RAINBOW** eel, hirame, tuna, cucumber, avocado
- DRAGON** spicy shrimp, eel, avocado, masago, green onion + eel sauce
- SPICY SHRIMP** spicy chili oil, masago, green onion, mayo + black pepper sauce
- SOFT SHELL CRAB** lettuce, fried ginger, avocado, rice puff, sesame paste, green onion, sweet chili sauce + wrapped in cucumber
- CRISPY SMOKED SALMON SKIN** cucumber, avocado, masago, cilantro, chili oil + eel sauce
- HOKKAIDO** grilled scallop, avocado, masago-mayo, roasted pepper, jalapeno, cilantro, garlic + wrapped in soy paper
- PACIFIC COAST** tuna, yellowtail, fish roe, tempura crumb, jalapeno, cilantro, green onion, cucumber, avocado, wasabi mayo, eel sauce, sriracha
- OLD CITY MARKET** spicy tuna, seared salmon, spicy ponzu, cilantro, green onion, crispy onion + wrapped in collard green
- CLIFTON #4** fried calamari, masago, green onion, grilled asparagus, cilantro, garlic mayo + wrapped in marbled nori
- DEVON** sweet potato, curry mayo, chive, pickled radish + eel sauce
- MUSHROOM** shiitake + tempura enoki mushroom, green onion, avocado, sesame
- CUCUMBER** cilantro, avocado, red onion, enoki mushroom, fried ginger, jalapenos, green onion, sesame + wrapped in cucumber

DESSERTS (CHOOSE 2)

- KILLER YUZU PIE** coconut biscuit crust, fresh whipped cream
- PUMPKIN MOCHI CAKE** cream cheese meringue, caramel, and pumpkin seed brittle
- CHOCOLATE BROWNIE** chocolate tofu mousse, blueberry + raspberry sauce, coconut biscuit crumbs