
start

edamame 6

seaweed salad
sesame chili 6

salad
mixed greens / carrot ginger 4

kaki
four oysters / green apple
dashi gelee / dill 16*

oni egg
deviled egg / mentaiko / trout roe
yuzu togarashi / potato salad 6.5*

bites

aburi wagyu
imperial wagyu / uni butter
nikiri soy 14*

yaki gindara
sablefish / yuzu sumiso 10*

smoked hotate
scallop / applewood / nitsume 10*

foienagi
smoked eel / foie gras
cherry boshi 14

truffle scallop
hokkaido scallop / truffle
lemon confit 10*

ume hirame
fluke / umeboshi / konbujime
cherry blossom nikiri 10*

hama toast
yellowtail / tamari brown butter
house sourdough 12*

baraniku
72hr wagyu short rib
smoked rayu / yuzu kosho 12

abura miso
pork belly / okinawan miso
ariake nori 8

tenzushi
squid / nishiki goma
konbujime / finger lime 10*

hotaru ika
firefly squid / dashi miso
chive 13*

yukimasu
snow trout / maldon salt
shoyu / lemon 12*

plates

crudo
striped bass / kiwi / evoo / dill
leche de tigre 19*

jamachi
smoked hamachi / granny smith
chèvre / yucca / cherry jam 22*

kani miso
snowcrab / crab fat / sushi rice
panko / ikura 20

hamapon
yellowtail / orange / gold tobiko
thai chili / crab butter ponzu 22*

carbonara
hokkaido scallop / XO sauce
parmesan / yuzu yolk 20*

tako macha
octopus / salsa macha / lime
cilantro / smoked maldon 20

flamin' hot
wagyu tartare / flamin' hot dust
filipino chicharron 19*

yoshi's egg 2.0
onsen egg / caviar / onion cream
ikura / lay's potato chips 19

ssam
pork belly / garlic jalapeno pickle
five spice / ssamjang / kimchi 24^N

KC kama
smoked yellowtail collar / dill cream
pinoy pickles / jp potato salad
gochujang bbq sauce 30

noritos locos hamacho supreme
spicy hamachi / norito dust
crème fraiche / dashi guac
sriracha / serrano / rice chip 22*

mazemen
enoki pasta / chorizo mapo
fried shallot / ma la oil 14



YOSHITOMO

david yoshitomo chef / owner
matthew kelly ichiban
mandy kennick niban

makimono

khaleesi

salmon / sundried tomato
avocado / shallot / lemon
rayu oil (torched) 16*

simba

crab / cucumber / avocado
spicy salmon / spicy mayo
eel sauce (torched) 16*

rangucci

shrimp tempura / crab rangoon mix
jalapeno / pineapple sweet chili 18

kobayashi maru

smoked salmon / spicy crab
shallot / broccolini / cilantro
chili oil / ponzu (torched) 19*

go-san

spicy crab / tuna / yellowtail
jalapeno / cilantro / tosazu 19*

taita

salmon / whitefish / cucumber
avocado / cilantro / shallot
leche de tigre 18*

gojira

shrimp tempura / spicy tuna / crab
jalapeno / citrus soy / sriracha
rayu oil 19*

rodeo

imperial wagyu / panko / pickle
shallot / japanese mayo
tonkatsu sauce / bbq paper 15*

hama saba

yellowtail / mackerel / negi
lemon ginger / ponzu 18*

saigon

shrimp tempura / lettuce / cilantro
smoked eel / pineapple / cucumber
coco nuoc mam / rice paper 15

osaka

shrimp tempura / crab
bonito flake / kewpie mayo
tonkatsu sauce (torched) 13

royale

spicy salmon / cucumber / crab
avocado / soy chili aioli / ponzu
sambal salsa (torched) 16*

kumo

soft shell crab / cucumber
spinach / soy paper
viet cajun shrimp butter 18

megami

romaine / apple / cucumber
miso goddess / golden granola
black garlic oil / rice paper 15^N

vlt

veganaise / lettuce / tomato
avocado / shallot / cucumber
bbq paper 12

nigiri *

saba

mackerel 8

madai

sea bream 10

hamachi

yellowtail 10

sake

king salmon 10

kanpachi

amberjack 9

shima aji

smoked striped jack, kosho 10

akami

lean japanese tuna 12

chutoro

medium fatty japanese tuna 16

toro

fatty japanese tuna 18

ikura

salmon roe 10

unagi

smoked freshwater eel 12

iwashi

spanish anchovy 8

uni

sea urchin 18



* raw ^N contains nuts

virtually every item is raw or undercooked and may increase your risk for foodborne illness

please inform us of any food allergies real or imaginary

gratuity will be added to parties of 6 or greater

any request to modify our food is politely declined