

STARTERS

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| EDAMAME | 4.95 |
| SHISHITO PEPPER | 7.25 |
| BRUSSEL SPROUTS with sake soy | 7.95 |
| KABOCHA AND FARRO Sea salt, lemon and extra virgin olive oil | 7.95 |
| SHRIMP TEMPURA 2 pcs | 5.95 |
| JAPANESE EGGPLANT sweet miso | 7.95 |
| VEGETABLE TEMPURA kabocha, asparagus, onion, zucchini, broccoli | 9.50 |
| SOFT SHELL CRAB spicy ponzu | 11.75 |
| SNOW CRAB, AVOCADO AND MOZZARELLA TEMPURA | 7.25 |
| AGEDASHI TOFU fried tofu, onion, ginger, dashi soy sauce | 7.50 |
| ROCK SHRIMP TEMPURA spicy mayo | 14.50 |
| CRISPY RISOTTO spicy tuna tartare, sliced jalapeño | 13.95 |

SOUP

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| MISO tofu, green onion, seaweed | 2.95 |
| VEGETABLE MISO tofu, green onion, napa cabbage, mixed mushrooms | 3.95 |
| ASARI CLAM clam, green onion | 4.95 |
| NABEYAKI UDON simmered chicken breast, egg, mixed mushrooms, green onion, shrimp tempura, udon noodles | 16.25 |

SALADS

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| CUCUMBER SUNOMONO snowcrab, shrimp, octopus or mixed additional | 5.25 4.25 |
| SEAWEED mixed seaweed, sesame seed, tomato, cucumber | 8.25 |
| CRISPY MIXED GREENS avocado, cucumber, tomato, crispy wontons, ginger-onion-soy dressing | 8.75 |
| BLUE CRAB AND AVOCADO butter lettuce, crispy lotus roots, creamy tomato dressing | 15.75 |
| SALMON SKIN mixed greens, pickled radish, gobo, ponzu dressing | 11.95 |
| FRESH HEARTS OF PALM asian pear, baby artichokes, arugula, yuzu pepper miso, extra virgin olive oil and sea salt | 14.95 |
| LOBSTER AND HEART OF PALM cucumber, baby artichoke, arugula, yuzu pepper, extra virgin olive oil, miso and sea salt | 24.95 |

TACOS

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| SPICY TUNA 2 pcs cucumber, avocado, jalapeño, spicy salsa | 12.95 |
| MISO BLACK COD 2 pcs broiled black cod, cucumber, shiso, pickled ginger, butter lettuce, eel sauce | 13.95 |
| AUSTRALIAN WAGYU 2 pcs sautéed tenderloin, onion, mixed mushrooms, sake soy sauce and avocado | 18.95 |

CARPACCIO

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| SALMON avocado, arugula, capers, balsamic ponzu, extra virgin olive oil, black sea salt and yuzu | 19.50 |
| RED SNAPPER asian pear, baby artichokes, arugula, hearts of palm, balsamic ponzu, yuzutruffle oil, black sea salt, yuzu pepper | 20.95 |
| JAPANESE SCALLOP sliced lemon, micro arugula, yuzu truffle pepper sauce | 20.95 |
| TUNA arugula, bottarga, ginger, balsamic ponzu, extra virgin olive oil, black sea salt, yuzu | 16.65 |
| HALIBUT grilled shiitake mushroom, arugula, balsamic ponzu, extra virgin yuzu olive oil, black sea salt, yuzu pepper | 17.95 |

SASHIMI

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| RED SNAPPER yuzu pepper, black sea salt, yuzu, truffle oil | 19.95 |
| HAMACHI JALAPEÑO cilantro, crispy garlic, yuzu-soy sauce | 19.95 |
| HAMACHI BURRATA shiso, tomato, pickled ginger, black sea salt, jalapeño, yuzu, extra virgin olive oil | 20.95 |
| HALIBUT TIRADITO chili paste, yuzulemon, black sea salt, cilantro | 22.50 |
| KANPACHI JALAPEÑO cilantro, crispy garlic, yuzu-soy sauce | 19.95 |
| BLUE FN TUNA chopped wasabi and ponzu sauce | 21.25 |
| ALBACORE CRISPY ONION hot garlic oil, ponzu sauce | 18.75 |
| BLUE FN BURATTA chopped wasabi, smoked sea salt, yuzu, extra virgin olive oil, truffle honey and fresh truffle | 23.95 |

HOT PLATES

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| CHICKEN BREAST TERYAKI | 18.75 |
| BEEF TENDERLOIN TERYAKI | 20.75 |
| SALMON FILET TERYAKI | 19.75 |
| AUSTRALIAN WAGYU TOBANYAKI sautéed tenderloin, mixed mushrooms, onion, and sake-soy sauce | MP |
| MUSHROOM TOBANYAKI enoki, shiitake, shimegi, eryngii & maitake mushrooms, yuzu-butter-ponzu sauce | 16.95 |
| LOBSTER TEMPURA shiitake mushroom and spicy mayo | 25.50 |
| LOBSTER FRIED BROWN RICE sautéed brown rice, onion, egg and carrot | 21.95 |
| GRILLED CHILEAN SEA BASS shiitake mushrooms and miso sauce | 22.75 |
| GINDARA broiled marinated black cod, with sweet miso sauce | 19.25 |