

Soups and Salads

Seaweed Salad \$9

Marinated sesame seaweed garnished with tosaka and ponzu sauce

Sunomono Cucumber Salad \$16

Choice of Kani (Canadian Crab Legs) or Tako (S.A. Octopus) Marinated sliced English cucumber with sweet rice vinegar topped with roasted sesame seeds

Mixed Seafood Poke \$17

Chef's choice of tuna salmon and white fish mixed with Japanese five spice, chili oil, and soy. With mixed greens, nori flakes and roasted sesame seeds.

Age-Dashi Broth \$14

Japanese slow cooked veggie broth with medium firm tofu garnished with bonito flakes and green onion

Aka Miso with Tofu \$10

Red miso soup with medium firm tofu, garnished with green onion.

Izakaya Hot Food

Edamame \$8

Soybeans blanched and served with Japanese sea salt

Gyoza \$12

Pork & vegetable pan seared dumplings, steamed in sake, and served with ponzu sauce (5 pcs)

Shrimp Tempura \$17

Lightly deep friend jumbo tiger shrimp, served with hot tempura broth dipping sauce (4 pcs)

Jumbo New Zealand Baked Mussels \$12

Baked mussels on the half shell, topped with spicy mayo, chili oil, orange tobiko, and a lemon wedge

Fried Chicken Karaage \$16

Chicken thigh traditionally marinated with soy sauce, sake, ginger and mirin

Japanese Chicken Curry \$24

Kyoto style slow cooked curry stew with skinless chicken breast, yukon potatoes, carrots, and eggplant. Served with rice.

Baked Miso Cod \$29

5 oz. of Sable fish, marinated for four days with traditional miso sauce. Garnished with baby ginger root.

Hamachi Kama \$20

Baked yellowtail cheek with sea salt, hot tempura sauce and lemon wedge

*these items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Sashimi and Sushi Platter

*Hamachi Carpaccio \$20

Thinly sliced yellowtail, topped with Serrano peppers, habanero peppers, cilantro, and a garlic ponzu sauce (5 pcs)

*Zuke Maguro Carpaccio \$20

Thinly sliced marinated big eye tuna, topped with green onion, roasted sesame seeds, ponzu, and orange tobiko (5 pcs)

*Sushi Platter \$45

Chef's choice, 7 pieces, sushi fish selection

*Sashimi Platter \$50

Chef's choice, 9 pieces sashimi

Anago Don \$32

5 pieces of salt water sea eel served over sushi rice with Japanese vegetables, homemade eel sauce and roasted sesame seeds

*Toro and Uni Lover \$60

Bluefin Toro seared lightly and wrapped with Santa Barbara Uni. Garnished with Black Russian Caviar and brushed with homemade soy. (3 pcs)

Specialty Maki Rolls

*Salmon Citrus Roll \$20

Snow crab with blanched asparagus inside topped with Scottish salmon, thinly sliced lemon and yuzu flying fish roe (8pcs)

*Kyoto Roll \$22

Tempura shrimp and avocado, topped with Canadian snow crab meat, fresh bigeye tuna and finished with eel sauce (8pcs)

*Sash Roll \$15

Bigeye tuna, Scottish salmon, yellowtail, avocado (5pcs) Sub bluefin tuna for big eye for an extra \$5

*Yoshi Gomez \$22

Tempura shrimp and cucumber, topped with spicy tuna, and freshly sliced seared yellowtail. Garnished with serrano peppers and homemade ikura.

*Hot Geisha \$18

Spicy tuna, lightly fried finished with spicy mayo, eels sauce, sriracha, and orange tobiko (8pcs)

Sweet Potato Roll \$15

Tempura sweet potato and avocado inside out, with roasted sesame seeds and homemade eel sauce (5pcs)

Special "Tahk" Roll \$24

Spicy Tuna and tempura asparagus, topped with Scottish salmon and Bigeye tuna. Garnished with marinated salmon roe. (8pcs)

Sushi
Rice
\$4

Fresh
Wasabi
\$6

Pickled
Wasabi
\$4