

ROBATA GRILL & KUSHIAGE

MEAT		SEAFOOD		VEGETABLES	
Chicken Wing	9	Scallop	12	Mushroom	4
Filet	12	Prawns	14	Eggplant	6

Wagyū Beef Ribeye 5 oz	29
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SUSHI

NIGIRI & SASHIMI

Tuna	4.5	BBQ Eel	4
Toro	MP	Uni	6
Yellowtail	5	Octopus	4
Kampachi	5	Salmon Roe	4
King Salmon	5	Tobiko	3.5
Shrimp	4		

MAKI ROLL

Kibō <i>shrimp, spicy hamachi, romaine, walnut-tamarind</i>	14
Union Square <i>baked scallop, avocado, cucumber, crispy rice</i>	14
Black and White <i>seared fluke, crab, avocado, soy balsamic</i>	15
California <i>avocado, cucumber with crab</i> <i>with shrimp 11 / with eel 14 / all three 15</i>	11
Golden <i>tempura shrimp, lobster, crispy banana</i>	18
BBQ Eel <i>avocado, tobiko, shichimi ponzu</i>	13
Spicy Tuna <i>spicy remoulade, sriracha</i>	10
Shrimp and Smoked Salmon <i>mango, avocado, wasabi cream cheese</i>	14
Rainbow <i>tuna, hamachi, fluke, salmon, tobiko</i>	16
Vegetarian <i>asparagus, spinach, shiitake</i>	9

DRESSED SUSHI *two pieces*

Shrimp <i>crab roe, mustard</i>	9
Fluke <i>plum sauce, shiso leaf</i>	10
Tuna <i>miso, tofu</i>	10
King Salmon <i>cucumber, yuzu miso</i>	9
Hamachi <i>serrano chili</i>	11
Kampachi <i>pickled red onion</i>	14

APPETIZERS

Edamame	Spicy Cucumber	Shishito Peppers	6
Miso Soup			6
Lobster Miso Soup			9
Japanese Caesar Salad	<i>sesame dressing</i>		9
Spicy Arugula Salad	<i>shiso plum dressing</i>		11
Crispy Tofu	<i>chili remoulade</i>		9
Beef Tartare	<i>romaine, wasabi dressing</i>		14
Kibo Dumpling			12

MAIN PLATES

Miso Cod	<i>roasted eggplant</i>	24
Crispy Chicken Breast	<i>teriyaki sauce, asparagus</i>	14
Kakuni	<i>braised pork belly, daikon</i>	19
Skirt Steak	<i>mushroom, shishito, shallots</i>	22

NOODLES

Wok Seared Beef Udon	15
Seafood Lo Mein	16
Cold Inaniwa Noodles	11
Singapore Noodles	<i>chicken</i> 14

R A M E N

Traditional Condiments: *soy egg, fish cake, nori, bean sprouts, scallions*

	Appetizer / Main
Chicken Dango	9 / 14
Smoked Pork	9 / 14
Spicy Seafood	11 / 16

— zero calorie noodle available for any ramen item—

RICE

Chicken Soboro	<i>soft-boiled egg</i>	11
Bibimbop	<i>market vegetables</i>	12
White or Brown Steamed Rice		4

FRIED RICE

Chicken	12
Shrimp	14
Vegetable	11

OMAKASE SUSHI TASTING

5 pieces dressed sushi
24 per person

SUSHI PLATTER

For 2 Guests: *4 nigiri, 4 sashimi, 2 rolls*
29 per person