

“Neta” means the fresh ingredients of sushi.

Our restaurant brings you the best neta with unique preparations and warm service for a special dining experience.

OMAKASE

95 / 135

“Omakase” means “chef’s choice.”

This full menu is highly recommended for guests to experience the chef’s inspirations. Omakase is seasonal and reflects the best available neta (ingredients) currently available. Each course is designed to harmonize with the next. Please let your server know if you have any food allergies.

Beverage Pairing

45

DINNER

TASTING MENU

SASHIMI 45
Eighteen pieces sashimi plus clam miso soup

SUSHI 45
Ten pieces sushi plus Dungeness crab avocado roll

SASHIMI & SUSHI 55
Five pieces sashimi & seven pieces sushi plus toro roll

SMALL PLATES

We recommend 3-5 plates for a full meal.

FROM THE SUSHI COUNTER

Neta Spicy Salmon 13
Pickled green beans, crispy rice

Kinuta Maki Ponzu 14
Hirame, shrimp, shiso, wrapped in marinated daikon radish

Spanish Mackerel Tataki 13
Myoga vegetable salad, tempura flakes, ginger soy

Dungeness Crab 15
Cucumber, wild parsley, dashi vinaigrette

Roast Duck 18
Foie gras, crispy skin, grilled scallion, cucumber cup

Toro Tartar & Caviar 44
Caviar, grilled bread

SMALL PLATES

We recommend 3-5 plates for a full meal.

FROM THE KITCHEN

Edamame	5
Sea salt	
King Mushrooms	9
Spicy pomme frites, Serrano peppers - 🌱	
Seasonal Rice	10
Crispy baby icefish, salted mizuna greens	
With truffles	18
Chawan Mushi	12
Dungeness crab, water chestnut, wild parsley	
Razor Clam "Risotto"	13
Soy braised veal, Chinese celery	
Grilled Whole Scallop	18
Uni, garlic soy butter, lime	

🌱 - Denotes vegetarian item

SUSHI or SASHIMI A LA CARTE

O Toro – Fatty Tuna Belly	11
Chu Toro – Medium Tuna Belly	10
Akami – Lean Tuna	5
Sake – Salmon	5
Shima Aji – Striped Jack	6
Kanpachi – Yellowtail	6
Hirame – Fluke	4
Ikura – Salmon Roe	4
Tobiko – Flying Fish Roe	4
Tai – Sea Bream	5
Kinme Dai – Deep Sea Snapper	7
Kani – Dungeness Crab	6
Ama Ebi – Sweet Shrimp	6
Aoyagi – Orange Clam	4
Mirugai – Giant Clam	6
Hotate – Scallop	5
Aji – Horse Mackerel	4
Ebodai – Butterfish	4
Tako – Octopus	5
Uni – Sea Urchin	9
Unagi – Eel	4
Sawara – Spanish Mackerel	4
Amadai – Tilefish	4
Ume Shiso & Jicama - 🌱	3

🌱 - Denotes vegetarian item

ROLLS A LA CARTE

Neta Roll – Toro & Scallion	25
Grilled Toro Suji	10
Tuna Avocado	11
Tuna Roll	7
Spicy Tuna	11
Kanpachi & Scallion	7
Kanpachi & Spicy Potato	10
Salmon Avocado	8
Spicy Salmon	10
Unagi Cucumber	11
Shrimp Tempura	10
Dungeness Crab Avocado	11

VEGETABLE ROLLS -

Grilled Maitake	9
Grilled Maitake with Black Truffle	18
Maitake Tempura	7
Miso Tofu Avocado	7
Asparagus Tempura	7
Miso Gobo Root & Shiso	7
Cucumber	5
Cucumber & Avocado	6
Avocado	5

 - Denotes vegetarian item

DESSERTS

Ice Cream	7
Homemade peanut butter ice cream or daily selection	
Granite	6
Grapefruit or Shiso	
Bay Leaf Crème Brulee	8
Crème brulee infused with bay leaf	

Gratuities will be added to parties of 6 or more.

NON-ALCOHOLIC DRINKS

Hot Tea

Soba Cha	5
Fresh Jasmine	6

Cold Tea

Korean Barley	3
---------------	---

Coffee

Colombian French Press	5
------------------------	---

Water

Fiji – <i>still</i>	5
San Pellegrino – <i>sparkling</i>	7

Soda

Coke or Diet Coke	3
Fever Tree - Ginger Ale	5
Fever Tree - Bitter Lemon	5