

APPETIZERS

FISH

魚

UNA KYU	12
<i>EEL WRAPPED IN CUCUMBER</i>	
HAMACHI TATAKI	16
<i>YELLOWTAIL TARTARE & QUAIL EGG</i>	
SAKE TATAKI	14
<i>SALMON TARTARE & QUAIL EGG</i>	
USUZUKURI	18
<i>THINLY SLICED FLUKE & PONZU</i>	
KANDACHI USUZUKURI	22
<i>THINLY SLICED AMBERJACK & YUZU PEPPER</i>	
GINDARA SAIKYOYAKI	21
<i>MISO MARINATED BLACK COD</i>	
YAKI HAMA	15
<i>BAKED CLAMS WITH MISO BUTTER</i>	
YAMAKAKE	18
<i>GRATED MOUNTAIN YAM & TUNA</i>	
KING CRAB SUNOMONO	22

VEGETABLES

野菜

EDAMAME	7
<i>STEAMED SOY BEANS & SEA SALT</i>	
PHOENIX ROLL	13
<i>MIXED VEGETABLE, CUCUMBER & AVOCADO</i>	
OSHINKO	9
<i>ASSORTED PICKLES</i>	
LEEK SUNOMONO	7
<i>BONITO FLAKES & PONZU</i>	
HEARTS OF PALM KINDIRA	8
<i>CARROT, SAKE & SOY</i>	
GOMA AE	6
<i>SPINACH & SESAME SAUCE</i>	
SPICY CUCUMBER	6
<i>SOUP CREAM, GARLIC & HABANERO</i>	
SHISHITO PEPPERS	10
<i>MALDON SEA SALT</i>	
MOMMI MOYASHI	5
<i>BEAN SPROUTS & CHILI PASTE</i>	



MEAT

肉

BEEF MARROW	18
<i>SEA SALT, SHAVED BONITO & TERIYAKI SAUCE</i>	
CHICKEN LIVER MOUSSE	12
<i>MISO, NEGI & CHALLAH TOAST</i>	
BRAISED TRIPE	9
<i>TAMARI BUTTER CANDIED GINGER</i>	
BEEF TONGUE	15
<i>DAIKON, SHITAKE & BLACK TRUFFLE TERIYAKI</i>	
CHICKEN FEET	9
<i>SWEET & SOUR</i>	

KUSHI YAKI SKEWERS

焼き鳥

BEEF SHORT RIB & GARLIC	4
WAGYU TENDERLOIN & WASABI	12
SEA SCALLOP & MISO BUTTER	8
CHICKEN THIGH & TOKYO SCALLION	4
PORK MEATBALL & SESAME GLAZE	3
ROCK SHRIMP & TOMATILLO PONZU	5
SALMON & MORO MISO	4
ERINGI MUSHROOM & TAMARI	6
MOUNTAIN YAM & MACADAMIA NUTS	4
SMOKED PORK BELLY & PICKLED ONIONS	5

CONSUMING RAW OR UNDER-COOKED MEAT, SEAFOOD OR EGGS, MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.

IZAKAYA

SOUPS

お吸い物

MISO	5
MUSHROOM MISO	7
SPICY SEAFOOD	16
ROAST PORK & CABBAGE	12
SEASONAL VEGETABLE	11
CHICKEN SOUP UDON	12
OXTAIL & MUSHROOM ODEN	22

SALADS

野菜盛り

WAKAME SEAWEED & SESAME DRESSING	6
HOUSE SALAD LETTUCE, AVOCADO, CARROT & GINGER DRESSING	10
TOFU & SEAWEED LEMON GINGER & SOY	9
SEASON SALAD CRANBERRY, PEAR, CUCUMBER & POPPY SEED DRESSING	13

TEMPURA

天麩羅

ONION	9
SEASONAL VEGETABLE	14
ROCK SHRIMP	18
WILD MUSHROOM	16
SWEETBREADS	14
ANAGO	14
DELUXE	24

VEGETABLES

野菜

SAUTÉED BOK CHOI	8
SAUTÉED CHINESE BROCCOLI	8
BROWN RICE	3
COCONUT RICE	8
WILD MUSHROOM ROAST	18
JAPANESE SWEET POTATO PUREE	7

CHICKEN

鶏肉

FRIED WASABI HONEY	HALF/WHOLE	24/48
STEAMED NAPA CABBAGE & PONZU	HALF/WHOLE	20/39
WINGS WASABI HONEY & CHILI SAUCE		
4 PIECES		9
8 PIECES		17
12 PIECES		26
16 PIECES		35

PORK

豚肉

GRILLED LOIN BAKED ADZUKI BEANS	17
ROAST SHOULDER (FOR 4) RICE, CABBAGE & GINGER	69
RIBS BLACK VINEGAR & CRISPY RICE	
4 PIECES	13
8 PIECES	25
12 PIECES	36
16 PIECES	49

BEEF

焼き肉

GRILLED NY STRIP MISO PEPPER SAUCE	36
ROAST FILET SANSHO PEPPER	24
TOKYO BROIL SPICY GRILLED STEAK & OROSHI	19
BRAISED SHORT RIBS TRUFFLE TERIYAKI	19
DYNAMITE BURGER MUSHROOMS & MASAGO	14
20 OZ. BONE-IN RIB STEAK	42
ONION TEMPURA & BOK CHOI	
40 OZ. BONE-IN RIB STEAK (FOR 2)	78
ONION TEMPURA & BOK CHOI	

DUCK

鴨肉

SEARED BREAST ASIAN PEAR COMPOTE	23
CONFIT LEG UDON KANZURI & MIZUNA	19

FISH & SHELLFISH

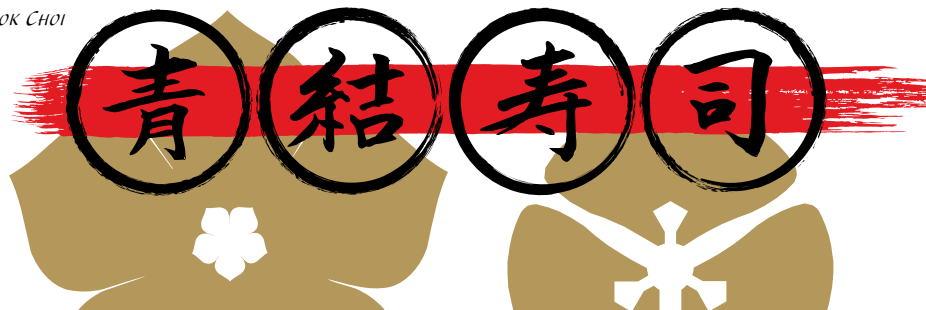
海の幸

STEAMED BLACK BASS GINGER & SCALLION	21
GRILLED PRAWNS FRIED HEADS & GREEN PAPAYA	22
SEASONAL CRAB PONZU BUTTER	HALF/WHOLE MP
LOBSTER MISO BUTTER	38
SALMON TEPPAN YAKI	20
CRISPY SKIN, FENNEL TAPIOCA & IKURA	
GRILLED HAMACHI	19
SERRANO CHILES, FRESH HERBS & YUZU HONEY	

FRIED RICE

焼飯

SEASONAL VEGETABLES	16
OXTAIL & BONE MARROW	24
LIVER, BACON & ONION	19
SWEETBREADS, TONGUE & POACHED EGG	28
STEAK & WILD MUSHROOM	24
"UN-FRIED" RICE	22
SQUID, SQUID INK & UNI	29
"LEO" LOX, EGG & ONION	17



SUSHI & SASHIMI

PLATTERS

盛り合わせ

SUSHI 7 PIECES & 1 ROLL	25.50
SUSHI DELUXE 10 PIECES & 1 ROLL	34.00
SASHIMI 12 PIECES	26.00
SASHIMI DELUXE 18 PIECES	35.00
SUSHI SASHIMI COMBINATION	39.75
HONOO SPICY GUNKAN & ROLLS	27.75
ISE EBI SASHIMI WHOLE MAINE LOBSTER SASHIMI	41.00
BLUE RIBBON PLATTER	150.00
TOSHI'S CHOICE (MINIMUM PER PERSON)	75.00

HAND ROLLS

手巻き

TUNA	12.00
YELLOW TAIL	15.00
SALMON	12.00
TORO & TAKUWAN	14.00
UNI & SHISO	16.00

HAKOZUSHI BOX SUSHI

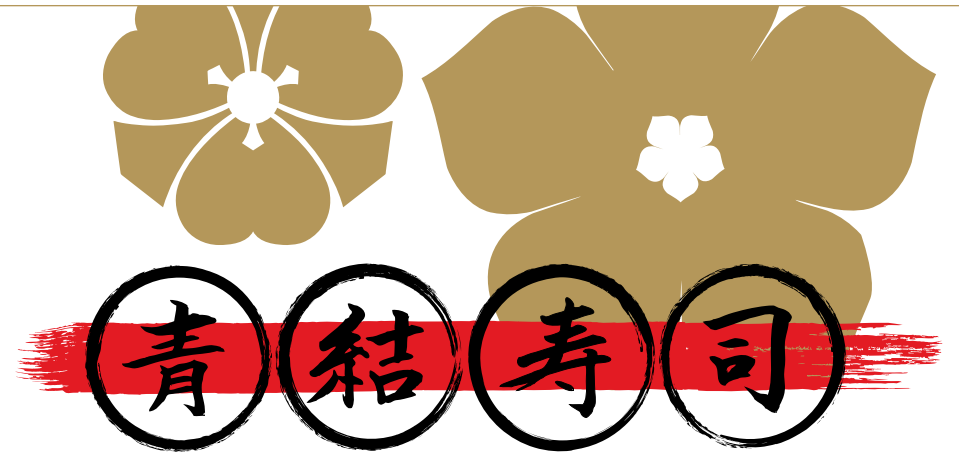
箱寿司

MAGURO AVOCADO TUNA & AVOCADO	19.50
UNAGI AVOCADO EEL & AVOCADO	21.50
SMOKED SAKE & SHISO SMOKED SALMON	19.75
HAMACHI SHIITAKE YELLOWTAIL & SHIITAKE	20.75
TAMAGO & UNI SWEET EGG & SEA URCHIN	24.00
AVOCADO	10.50
NATTO FERMENTED BEANS	9.75

YASAI VEGETABLE ROLLS

野菜巻き

YAMA GOBO SMALL BURDOCK	9.75
NORIMAKI SQUASH	9.75
STRING BEAN	9.75
ASPARAGUS	10.50
SHIITAKE BLACK MUSHROOM	10.50
HORENSO SPINACH	9.75
ENOKI STRAW MUSHROOM	10.50
KYURI CUCUMBER	9.75
AVOCADO	10.50
NATTO FERMENTED BEANS	9.75



SUSHI & SASHIMI

TAISEIYO ATLANTIC OCEAN

大西洋

SAKE SALMON	4.50
SMOKED SAKE SMOKED SALMON	5.00
YAKI SALMON SEARED	6.00
HIRAME FLUKE	4.25
ENGAWA FLUKE FIN	5.25
MAGURO TUNA	5.25
SAWARA SPANISH MACKEREL	4.25
MUSHI ISE EBI COOKED LOBSTER	7.25
AOYAGI ORANGE CLAM	4.00
UNAGI FRESH WATER EEL	4.50
IKURA SALMON ROE	5.00
HAMAGURI LITTLE NECK CLAM	3.50
KARAI ISE EBI SPICY LOBSTER WITH EGG WRAPPER	7.00

TAIHEIYO PACIFIC OCEAN

太平洋

BINNAGA ALBACORE	4.75
UNI SEA URCHIN	6.00
EBI COOKED SHRIMP	3.50
TAKO OCTOPUS	4.25
KAIBASHIRA SEA SCALLOP	5.25
MIRUGAI GIANT CLAM	7.00
MADAI JAPANESE RED SNAPPER	5.25
ANAGO BABY SEA EEL	5.50
KURAGE JELLYFISH	4.00
MASAGO SMELT ROE	5.00
HAMACHI YELLOWTAIL	5.00
SMOKED HAMACHI SMOKED YELLOWTAIL	5.00
KANDACHI AMBERJACK	6.00
KANIKAMA CRABSTICK	3.00
KING CRAB	7.50
KANI BLUE CRAB	5.50
TAMAGO SWEET EGG	3.25



MAKI SPECIAL ROLLS

巻き物

CALIFORNIA	
WITH KANIKAMA CRABSTICK	5.50
WITH BLUE CRAB INSIDE OUT	9.25
WITH KING CRAB INSIDE OUT	18.00
SPICY TUNA & TEMPURA FLAKES CUCUMBER	10.00
ENDOKI & HAMACHI YELLOWTAIL & STRAW MUSHROOMS	9.00
KYURI SPECIAL EEL, CRABSTICK, CUCUMBER & AVOCADO	11.50
SAKE KAWA SALMON SKIN	8.00
BLUE RIBBON 1/2 LOBSTER, SHISO & BLACK CAVIAR	24.00
NEGI HAMA YELLOWTAIL & SCALLION	8.00
DRAGON EEL, AVOCADO & RADISH SPROUTS	17.00
NIJI SEVEN COLOR RAINBOW	22.50
SPICY CRAB ROLL BLUE CRAB & SHISO	11.00
YASAI MIXED VEGETABLES	8.25
KARAI KAIBASHIRA SPICY SCALLOP & SMELT ROE	12.00
SAKANA SAN SHU YELLOWTAIL, TUNA & SALMON	11.75
TOSHI SPECIAL SALMON SKIN SPECIAL	11.00
SAKE IKURA SALMON & SALMON ROE	13.00
SPICY LOBSTER ROLL	13.00
EBI TEMPURA FRIED SHRIMP, RADISH SPR. OUTS & AVOCADO	11.00
KAKI FRI FRIED OYSTERS & LETTUCE	13.50
SAKE & SAKE KAWA SALMON, SALMON SKIN	17.00

EXTRAS

UDAMA QUAIL EGG	+\$1.25	SPICY SMELT ROE	+\$1.50
MASAGO SMELT ROE	+\$3.25	INSIDE OUT	+\$1.00
AVOCADO	+\$1.00	MAKI ROLL	+\$3.00
KYURI CUCUMBER	+\$0.75	TEMAKI HANDROLL	+\$2.00
SHISO MINT LEAF	+\$1.00		

