

Lunch

[cold]

truffle tuna	18
maguro sashimi, white truffle oil, crispy garlic chips	
tuNA-chos	15
spicy tuna, avocado, wasabi cream, wonton chips (8pcs)	
L & J	18
hamachi sashimi, parmigiano reggiano, thin sliced serrano, ponzu sauce	

[hot]

edamame	
• sea salt	6
• spicy	7
chicken wings	15
5 pieces	
shrimp tempura	9
4 pieces	
vegetable tempura	6
sweet potato, onion, green bean, eggplant, asparagus, bell pepper	
kobe hot rock	19
prime Akashi beef, hot stone, table side	
agedashi tofu	8
fried tofu served with fish bonito flakes, onions, grated ginger, daikon and tempura sauce	

[sushi bar sets]

served w/ miso soup or salad
*No substitutions

sushi bar special	23
chef's selection of specialty roll and 5 piece nigiri	
chirashi rice bowl	23
assorted sashimi slices, over sushi rice	
roll combo A	18
4 pc spicy tuna roll, 4 pc cali (kanikama) roll, 5 pc shrimp tempura roll	
roll combo B	20
4 pc spicy tuna roll, 4 pc cali (kanikama) roll, 4 pc fresh salmon sashimi	
spicy tuna or yellowtail bowl	22
diced spicy tuna or yellowtail, cucumbers, masago, jalapeños, sunny side up egg served over sushi rice	

passion crudo	18
escolar sashimi, yuzu passionfruit, tobiko, serrano pepper, taro	
beef sashimi	15
thin sliced rare beef, ponzu sauce, green onions	
kanpachi crudo	18
kanpachi sashimi, garlic ponzu, honeydew, olive oil, lemon zest, ume & yuzu kosho	

lobster and shrimp rolls	12
lobster, shrimp, cream cheese, green onion, tempura fried	
kobe cubes	15.5
ground kobe beef, crispy rice, quail egg sunny side up, black pepper soy glaze (4pcs)	
chicken gyoza	6
pan fried chicken dumplings (5pcs)	
ak bites	14
avocado, white fish topped with spicy kanikama, oven baked	
chicken katsu	12
chicken breast fried with panko breadcrumbs	

ceviche	18
chopped shrimp & white fish, fresh lime juice, taro chips	
avocado bites	12
4 pcs avocado, truffle oil, crispy rice	
angry snapper	18
red snapper sashimi, yuzu, garlic chips, micro greens, red bell pepper, red onion, shiso, serrano pepper	

yakitori • chicken 6 • beef 9	
grilled chicken or beef skewers, green onion, soy reduction	
kimchi brussel sprouts	9
brussel sprouts tossed in kimchi vinaigrette	
dynamite shrimp	12
tempura fried black tiger shrimp, tossed in chili aioli, pickled onion, micro cilantro	
hamachi kama	14
yellowtail collar, grilled or fried	
shishito peppers	9
grilled shishito peppers with bonito flakes and yuzu aioli	

[lunch sets]

served w/ miso soup or salad
choice of vegetable tempura or steamed vegetables

chicken katsu	15	salmon teriyaki	18
panko fried chicken breast, potato salad, rice		grilled 6oz. salmon steak, potato salad, teriyaki glaze, rice	
shrimp tempura	17	chicken teriyaki	15
4 piece shrimp tempura, 4 piece veg. tempura, potato salad, rice		grilled chicken breast, potato salad, teriyaki glaze, rice	
		beef teriyaki	18
		6oz. grilled ribeye, soy glaze, potato salad, rice	
*chicken katsudon bowl	15		
panko fried chicken breast, steamed with egg, onion, scallions, served over rice. *choice of miso soup or salad.			

[sides]

miso soup	4	side salad	7
tofu, wakame, scallion, mushroom		crisp field greens, cucumber, grape tomatoes, parmesan cheese, wonton chips, miso dressing	
chicken fried rice	13		
spicy fried rice	14	• add chicken breast	6
shrimp fried rice	16	• add pan seared salmon	9
steamed rice	2.5	seaweed salad	6
sushi rice	3	marninated kelp, chili-sesame oil, lemon juice	

Sushi

[signature nigiri]

a5 wagyu	10
lightly smoked, seared, smoked soy, grated wasabi, olive oil	
foie gras	10
sushi-sweet apple sauce and house made apple chips	
snow crab	7.5
ceviche topping	
toro	18
fatty tuna, uni, caviar	

[specialty roll]

7 1/2	15
tuna, salmon, yellowtail, masago, avocado, tempura fried, gochujang, eel sauce and kewpie mayo	
godzilla	13
fresh salmon, white onions, jalapeños, green tabasco, ponzu sauce	
spiro	16
spicy tuna topped with fresh salmon, avocado, ikura and gochujang	
lickety split	18
soft shell crab, spicy tuna, cucumber, sprouts, tuna, salmon, yellowtail, avocado, gochujang, eel sauce and mayo	
millenium	15
spicy tuna topped with peppercorn tuna, avocado, ponzu sauce and sesame oil	
dragon	18
kani kama, fresh water eel, cucumber, topped with avocado, shrimp tempura, eel sauce and kewpie mayo	

salmon	4.75
chili oil, truffle salt, crushed garlic chip, green onion	
red snapper	4.75
avocado, soy tobiko, salt, olive oil, garlic chip, lemon zest	
tuna	4.75
tamari soy sauce, mango puree, pickled wasabi, taro chips, jalapeno	
freshwater eel	4.75
in-house mango cheesecake	

lion	18
eggplant, mango, asparagus, boiled shrimp, topped with tuna, salmon, ume & yuzu kosho	
beef tataki	22
a5 wagyu beef, spicy kanikama, cucumber, wasabi cream sauce, wasabi tobiko	
pee-wee	15
spicy yellowtail, scallions, serrano pepper, avocado	
kraken	18
unagi, oshinko, salmon, jalapeno, avocado, unagi sauce, ceviche sauce	
tropical	18
spicy tuna, mango, salmon, spicy passionfruit yuzu sauce on the side	
top gun	18
spicy kanikama, escolar, shrimp katsu, tuna, yuzu aioli, habanero tobiko	
underbelly	24
snow crab tempura, spicy yellowtail, seared salmon, lime juice	

yellowtail	4.75
ponzu, parmesan, jalapeno, habanero tobiko	
scallop	7.5
seared toro, apple marmalade, yuzu, olive oil, truffle salt	
tiger shrimp	4.75
wonton crunch, negi, cherry tomato, cilantro, jalapeno	
seared escolar	4.75
anago sauce, olive oil, negi, sesame seed, garlic chip	

optimus	18
shrimp tempura, spicy tuna, soy paper topped with salmon, escolar, spicy mayo and serrano	
shaggy dog	13
shrimp tempura, avocado topped with kanikama and spicy mayo	
tiger eye	13
smoked salmon, jalapeno, cream cheese, tempura fried, soy paper	
rainbow	16
kanikama, cucumber, avocado inside, topped with assorted fish	
c-4	19
tuna, thai chili aioli, yellowtail and asparagus	
special toro roll	19
shrimp tempura, avocado, and cucumber inside, topped with chopped belly tuna with oshinko and sesame seeds	

[traditional roll / hand roll]

california kanikama roll	7.25 / 3.75	salmon roll	6 / 4.75	spicy scallop roll	8.25 / 5.25
california snow crab roll	15.25 / 8	scallop roll	7.25 / 4.25	spicy tuna roll	8.25 / 5.25
cucumber roll	4.25 / 2	shrimp & asparagus roll	7.25 / 4.25	spicy yellowtail roll	8.25 / 5.25
fresh water eel roll	8.25 / 4.75	shrimp tempura roll	8.25 / 4.75	tuna roll	6 / 4.75
negi-toro roll	12 / 8	soft shell crab roll	9.25 / 6.25	yellowtail roll	6 / 4.75
philadelphia roll	8.25 / 4.75	spicy salmon roll	8.25 / 5.25	veggie roll	6.25 / 4.25

[traditional nigiri / sashimi]

nigiri - 1 piece / sashimi - 4 pieces

yellowfin tuna	3.5 / 13	shrimp	2.75 / 9	snow crab	7 / 24
bluefin tuna	4 / 15	smelt roe	3 / 10	caviar (kaluga/beluga)	16 / -
white tuna	3.5 / 13	salmon roe	3.5 / 11	*side of pickled wasabi	2.5
black pepper tuna	3.5 / 13	flying fish roe	3.5 / 11	*side of fresh wasabi	7.5
fresh salmon	3 / 10	spicy scallop	3.5 / 13	*side of kewpie mayo	1.5
belly salmon	3.5 / 13	hokkaido scallop	4 / 15	*side of spicy mayo	1.5
smoked salmon	3 / 10	freshwater eel	3 / 12	*add caviar topping	8
yellowtail	3.5 / 13	mackerel	4 / 15		
belly yellowtail	4 / 15	escolar	3 / 10		
red snapper	3.5 / 13				

[seasonal nigiri / sashimi]

oh toro	11 / 39	red barracuda	5.5 / 19	sea urchin (SB)	10 / 29
chu toro	7.5 / 27	flounder	4.5 / 16	sea urchin (Hokkaido)	13 / 35
sweet shrimp	5 / 17	amberjack	4.5 / 16	house braised octopus	4 / 15

There is a risk associated with consuming raw fish or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw fish intake and should only consume fish when fully cooked.

If you are unsure of your risk, please consult your physician.

Dinner

[cold]

truffle tuna	18	passion crudo	18	ceviche	18
maguro sashimi, white truffle oil, crispy garlic chips		escolar sashimi, yuzu passionfruit, tobiko, serrano pepper, taro		chopped shrimp & white fish, fresh lime juice, taro chips	
tuNA-chos	15	beef sashimi	15	avocado bites	12
spicy tuna, avocado, wasabi cream, wonton chips (8pcs)		thin sliced rare beef, ponzu sauce, green onions		4 pcs avocado, truffle oil, crispy rice	
L & J	18	kanpachi crudo	18	angry snapper	18
hamachi sashimi, parmigiano reggiano, thin sliced serrano, ponzu sauce		garlic ponzu, honeydew, olive oil, lemon zest, ume & yuzu kosho		red snapper sashimi, yuzu, garlic chips, micro greens, red bell pepper, red onion, shiso, serrano pepper	

[hot]

edamame		kobe cubes	15.5	yakitori	
• sea salt	6	ground kobe beef, crispy rice, quail egg sunny side up, black pepper soy glaze (4pcs)		grilled chicken or beef skewers, green onion, soy reduction	
• spicy	7	kobe hot rock	19	• chicken	6
chicken wings	15	prime Akashi beef, hot stone, table side		• beef	8
5 pieces		ak bites	14	kimchi brussel sprouts	9
shrimp tempura	9	avocado, white fish topped with spicy kanikama, oven baked		brussel sprouts tossed in kimchi vinaigrette	
4 pieces		agedashi tofu	8	dynamite shrimp	12
vegetable tempura	6	fried tofu served with fish bonito flakes, onions, grated ginger, daikon and tempura sauce		tempura fried black tiger shrimp, tossed in chili aioli, pickled onion, micro cilantro	
sweet potato, onion, green bean, eggplant, asparagus, bell pepper		hamachi kama	14	chicken katsu	12
chicken gyoza	6	yellowtail collar, grilled or fried		chicken breast fried with panko breadcrumbs	
pan fried chicken dumplings (5pcs)				lobster and shrimp rolls	10
shishito peppers	9			lobster, shrimp, cream cheese, green onion, tempura fried	
grilled shishito peppers with bonito flakes and yuzu aioli					

[entrees]

salmon teriyaki	18	chirashi rice bowl	29
grilled 6oz. salmon steak, potato salad, teriyaki glaze, steamed rice		assorted sashimi slices, over sushi rice. served with miso soup	
chicken teriyaki	15	chef's selection	48
grilled chicken breast, potato salad, teriyaki glaze, steamed rice		10 pieces of nigiri and a specialty roll. Each nigiri piece comes with special toppings to enhance the flavor of each fish.	
beef teriyaki	18	<i>*No substitutions.</i>	
grilled 8oz. beef steak, potato salad, teriyaki glaze, steamed rice		Only available on Monday - Saturday	

[sides]

miso soup	4	side salad	7
tofu, wakame, scallion, mushroom		crisp field greens, cucumber, grape tomatoes, parmesan cheese, wonton chips, miso dressing	
chicken fried rice	13	• add chicken breast	6
spicy fried rice	14	• add pan seared salmon	9
shrimp fried rice	16	seaweed salad	6
steamed rice	2.5	marninated kelp, chili-sesame oil, lemon juice	

Vegetarian

[nigiri]

avocado	1.5	cucumber	1.5	sweet potato tempura	1.5
asparagus	1.5	yamagobo	1.5	green bean tempura	1.5
kaiware	1.5	grilled eggplant	2	king trumpet mushroom	3

[rolls]

rebel roll	13	vegan roll	8.5
king mushroom, asparagus, oshinko, eggplant, radish, avocado, jalapeño, yuzu, shredded taro		asparagus, cucumber, avocado, yamagobo, kaiware, grilled eggplant, soy paper	
amc roll	6.25	spicy veggie roll	7.25
avocado, mango, cucumber, kimchi mayo		asparagus tempura, cream cheese, cucumber, serrano, kimchi mayo	
green roll	6.25	k-pop roll	10
avocado & cucumber		mushrooms seasoned in sesame soy, cucumbers, yamagobo, lettuce, teriyaki sauce	
spicy nasu roll	8.5	suito roll	8.5
avocado, green bean tempura, kaiware, serrano pepper, grilled eggplants, spicy sauce		cucumber inside topped with sweet potato tempura	
tempura roll	7.5		
sweet potato tempura, green bean tempura, avocado			

Specialty Drinks

lavender bliss	13	guava smash	14
malibu coconut rum, captain morgan rum, lavender syrup, pineapple juice, lemon juice		jameson, ginger syrup, guava puree, lime juice, grapefruit juice	
death by coconut	13	southeast southside	13
strawberry and makrut lime infused cachaca, Malibu rum, grand marnier, lime juice, coconut water		thai chili vodka, jade water, lime juice, simple syrup	
fiery mango	13	gunsmoke margarita	14
tequila blanco, triple sec, lime juice, orange juice, agave nectar, thai chili pepper, mango puree		tequila blanco, mezcal, dolin genepy, roasted lemon juice, agave syrup, firewater bitters	

Martinis

[all martinis \$14]

spicy mexican martini	mango martini	espresso martini
tequila blanco, triple sec, orange juice, agave syrup, lime juice, jalapeño	malibu mango rum, triple sec, mango puree, lime juice, orange juice, agave nectar, tajin	grind espresso, vanilla vodka, kahlua and bailey's liqueur, butter shots, amaretto liqueur
lychee martini	cucumber martini	
vodka, lychee juice, peach schnapps	cucumber vodka, lime juice, jade water, tajin	

There is a risk associated with consuming raw fish or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw fish intake and should only consume fish when fully cooked.

If you are unsure of your risk, please consult your physician.