

nigiri/sashimi

		nigiri (2pc)	sashimi (6pc)
hamachi	yellowtail	7	14
maguro	yellowfin tuna	7	14
bincho	albacore	7	14
sake	salmon	6	12
tobiko	flying fish roe	6	12
unagi	fresh water eel	7	14
ebi	tiger shrimp	6	12
ama ebi	sweet shrimp	8	16
ikura	salmon eggs	8	16
tai	snapper	7	14
tako	octopus	7	14

small bites (tsumami)

sunomono salad		4
sliced cucumber marinated in amazu vinegar (add tako, ebi, or kani for 3)		
wakame salad		4
assorted seaweed in a sesame sauce base (add tako, ebi, or kani for 3)		
miso		4
tofu, shitake with scallions and wakame		
poke salad		16
mixed greens, mango, cucumbers, scallions, sweet onion and assorted sashimi tossed in spicy ponzo vinaigrette		
edamame		4
steamed soybeans seasoned with sea salt		
shishito peppers		9
tossed in sea salt, sesame seeds, lemon juice and toasted seaweed		
vegetable tempura		9
seasonal vegetables tempura batter fried and served with a sweet bonito flake dipping sauce		
tempura rock shrimp		12
topped with lemon zest, chili flakes, scallions, sea salt and served with a ponzu dipping sauce		
pork gyoza		9
5 kobe pork dumplings		

hand rolls

spicy tuna		6
spicy tuna mix with rice, cucumber and sprouts		
snow crab		6
snow crab mix with rice, avocado and cucumber		
unagi		9
grilled eel with rice, mango, cucumber and eel sauce		
hamachi		6
chopped yellowtail, cucumber, sprouts, cilantro and yuzu kosho (chili paste)		
salmon		6
salmon, rice, yamagobo, cucumbers, scallions and sesame seeds		

japanese yakitori grill (3 per order)

chicken and green onion skewers		7
beef and onion skewers		9
side of grilled vegetables		3
side of rice		2

simple maki (6-8 piece rolls)

california roll	9
snow crab, avocado, cucumber, sprouts, and sesame seeds	
tropical caterpillar	14
unagi, mango, cucumber and sprouts topped with avocado, eel sauce and sesame seeds	
rainbow roll	18
snow crab, cucumber, avocado, sprouts topped with assorted sashimi and sesame seeds	
spicy tuna roll	10
yellowfin tuna, spicy garlic confit, cucumbers, sprouts, scallions and togarashi	
spyder roll	14
deep fried softshell crab, snow crab, cucumber, sprouts, yamagobo, basil, cilantro and mint	

signature rolls

white crane	15
chopped spicy hamachi, yamagobo, cucumbers, chives topped with hamachi, spicy daikon and citrus zest	
the crackle	14
shrimp tempura, snow crab, cucumber, mint and sprouts, rolled in rice cracker and drizzled with lime juice	
sierra wave	16
shrimp tempura, mango, cucumbers, sprouts topped with blackened ahi, sriracha and lime juice	
mammoth dynamite	18
snow crab, avocado, cucumbers, topped with baked spicy scallops with lemon and truffle oil drizzle	
spicy ebi	15
spicy tuna, cucumbers, sprouts, avocado, topped with tiger shrimp and lemon juice	
rattle snake	15
salmon, yamagobo, cucumbers, sprouts, topped with salmon skin, ikura, ponzu, scallions and lemon zest	

hosonaki thin roll

kappa maki	8
hosonaki with rice, cucumber and sesame seeds	
avo maki	8
hosonaki with rice, avocado and sesame seeds	
tekka maki	8
hosonaki with rice, yellowfin and sesame seeds	
negi hama	8
hosonaki with rice, yellowtail, scallions and sesame seeds	

thai influenced curries

vegetable curry	13
potatoes, onions, carrots, long beans, yellow curry served over steamed rice with yogurt and cilantro	
shrimp curry	15
sautéed rock shrimp, shallots tossed with ramen noodles in a green curry sauce with cilantro, mint, scallions, red bell pepper, ginger, thai chili, sesame seeds, fish sauce and chili oil	
red curry	14
daily chef selection of fish simmered in a red curry and coconut milk sauce tossed with ramen noodles, fish sauce, pickled green peppercorns, palm sugar, kaffir lime leaves, long beans and thai basil	

kids

chicken teriyaki roll	12
chicken tempura roll	12
noodle bowl (chicken or vegetable)	9

desserts

boba 'bubble' tea	6
boiled tapioca maple pearls in almond milk with your choice of green or chai tea	
green tea and vanilla bean ice cream	4