

Cold Appetizers

Hotate Yuzu Ceviche	20
Fresh scallop from Sanriku, Japan. Mixed with fresh seaweed, pickled shallot, chopped jalapeno, and tobiko. Dressed with homemade yuzu vinaigrette	
Toro Tartar	22
Finely chopped fatty tuna, pickled daikon radish scallion, sliced avocado, and served with wasabi zesty soy sauce Garnished tobiko and micro greens	
Crispy Battera	18
Nare's invention of crispy rice. Box-pressed sushi rice with tempura flakes. Topping options: Spicy tuna with scallion Salmon with fried garlic and tomato sauce Yellowtail with jalapeno and ponzu sauce	
Yellowtail Carpaccio	19
Thin-sliced yellowtail fish with micro greens and sliced jalapeño. Homemade ponzu sauce and extra virgin oil on the top	
Salmon Naruto	18
Sliced salmon wrapped in cucumber strips and served in oyster soy sauce. Salmon caviar and seaweed on top	
Tuna Avocado	18
Diced tuna and avocado served in savory sesame soy sauce	

Hot Appetizers

Wagyu Aburi	36
Four slices of torched A5 Miyazaki wagyu, drizzled with truffle soy sauce	
Uni Canapé with Truffle Butter & Truffle Soy Sauce	36
Fresh sea urchin on toasted mochi wrapped in roasted seaweed	
Sauteed Scallop	22
Fresh scallop from Sanriku, Japan. Sautéed with black truffle butter and truffle soy sauce	
Popcorn Lobster	24
Coarsely chopped lobster tempura served with homemade spicy mayo. Topped with tobiko and seaweed flakes	
Tatsuta-age	14
Japanese-styled fried free-range chicken thigh	
Agedashi Tofu	12
Fried organic tofu soaked in tempura sauce	

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Gratuity of 20% will be added to all checks for groups of six or more*

Starter

Hudson Valley Duck Breast Tataki Homemade tataki sauce and mizuna	12
Sautéed Shiitake Mushroom With Truffle Butter Dried shiitake sautéed with truffle butter and garlic soy sauce. Topped with scallions	11
Asparagus Tempura with Homemade Truffle Mayo Local-grown jumbo asparagus	16
Renkon Fries with Truffle Salt Fried lotus root seasoned with black truffle salt	10
Sauteed Edamame with Truffle Butter Peeled organic edamame pan-sauteed with black truffle butter and truffle soy sauce	10
Shishito Su-age Fried shishito pepper with roasted sea salt	9
Edamame Boiled soybeans with Himalayan pink salt	9

Soups

Lobster Miso Soup with White Truffle Oil Fresh lobster tail cooked in our signature miso soup. Topped with scallion and mixed pepper	15
Asari Dashi Steamed Manila clams in soup. Choice of clear soup or miso soup	10
Sumashi Clear soup with organic tofu, seaweed and chopped scallion	7
Misoshiru Signature miso soup with organic tofu, seaweed and chopped scallion	6

Salads

Real Seaweed Salad Assorted fresh seaweed wild-caught in Japan. Dressed with roasted sesame dressing and yuba flakes. Topped with fried garlic crunches	20
Avocado Salad Organic mesclun topped with ripe avocado, sliced cucumber, cherry tomatoes and microgreens. Served with house dressing on the side	18
House Salad Organic mesclun topped with sliced cucumber, cherry tomatoes and shredded carrots. Served with house dressing on the side	10

Gratuity of 20% will be added to all checks for groups of six or more

Signature Entrees

Wagyu Steak on Hot Stone	68
Broiled 5 oz of A5 wagyu topped with truffle butter. Served with black truffle salt and truffle soy sauce. *Served medium rare only	
Washu-gyu Prime Ribeye	52
Grilled 9 oz of washu beef ribeye. Choice of teriyaki sauce or tataki sauce. *Served medium rare only	
Wild King Salmon Teriyaki	42
Served with grilled asparagus, shishito, carrot and renkon fries. Medium rare is highly recommended	
Duck Tataki Don	38
Seared slices of Hudson Valley-raised duck breast on white rice. Drizzled with our homemade tataki sauce with charred truffle butter. Topped with shredded scallion	
Toku-jo Tonkatsu	34
Fried panko premium Berkshire pork loin imported from Japan. Served with mini salad, homemade tonkatsu sauce and truffle mayo. (Require minimum 25 mins to prepare)	
Yakitori Don	29
Broiled organic chicken thigh marinated in shio-koji on white rice. Served with poached organic egg on the side	

Noodles

Gyu-nabe Soba	28
Sukiyaki beef on buckwheat noodle served in cast-iron pot with soup. Poached organic egg on the side. Please select soba or udon noodle	
Asari Udon	29
Manila clams steamed with sake and truffle butter on wheat flour noodle. Topped with organic white truffle oil and dried parsley flakes	
Duck Nanban Soba	29
Thinly sliced Hudson Valley's boneless duck breast on hot soba. Topped with chopped scallion and yuzu shichimi pepper. Please select soba or udon noodle	
Ten Seiro	28
Cold noodle on bamboo raft, served with cold dipping sauce on the side. Side of tempura bites of mixed ingredients (baby shrimp and vegetables). Please select soba or udon noodle	
Kakiage	28
Side of tempura bites made with baby shrimp and vegetables (Served hot). Please select soba or udon noodle	
Kansai Udon	24
Wheat-flour noodle in clear soup. Topped with shishito, shitake mushroom, chopped scallion and tempura flakes (No substitution)	

Gratuity of 20% will be added to all checks for groups of six or more

Entrées from Sushi Bar

Nigiri Omakase 79 Deluxe Special assortments of 12 pieces chef's choice sushi, including Japanese A5 wagyu, some exotic seafood from Japan, and one chef's selection roll served in one plate	Bluefin Tuna Flight 47 1 piece of Akami, Chu Toro, O Toro, Seared Chu Toro Zuke Tuna, and O Toro Gunkan
Toku-Jo Sushi & Sashimi Combination 55 Deluxe assortment of sashimi, six pieces of nigiri and one basic roll	Jo Sushi & Sashimi Combination 39 Basic assortment of sashimi, six pieces of nigiri and one basic roll
Toku-Jo Sashimi 47 Deluxe assortment of sashimi of chef's selection	Salmon Oyako Don 35 Sliced salmon dressed with oyster soy sauce. Topped with marinated salmon caviar
Toku-Jo Sushi 45 Deluxe assortment of 9 pieces nigiri and one basic roll	Chirashi 35 Assorted sashimi and other delicacies on a bed of sushi rice in a bowl
Jo Sashimi 36 Basic assortment of sashimi of chef's selection	Unagi Don 35 Broiled eel on a bed of sushi rice, garnished with diced tamago, cucumber, pickle, tobiko and micro greens
Jo Sushi 35 Basic assortment of 9 pieces nigiri and one basic roll	

Special Nigiri

Wagyu with Uni and Caviar 25

Chutoro with Caviar 16

Kinmedai with Truffle Sauce 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Gratuity of 20% will be added to all checks for groups of six or more*

Signature Rolls

Salmon Mille-feuille	20
Layered spicy salmon, seared salmon, avocado, jalapeño and sushi rice. Topped with tobiko and eel sauce	
Premium California Roll	20
Snow crab, avocado, cucumber and Japanese mayo with tobiko on the top	
Lobster Roll	20
Lobster tempura and greens with Japanese mayo. Tobiko and eel sauce on the top	
Nare Roll	19
Toro, avocado, cucumber and tobiko rolled with kombu paper. Spicy mayo on the top	
Spicy Scallop Roll	17
Raw scallop, crunch, tobiko, and spicy mayo on California roll	
Spider Roll	22
Deep fried soft shell crab, cucumber and greens with Japanese mayo. Tobiko on the top	
Dragon Roll	17
Broiled eel, cucumber, tobiko and tempura flakes. Thinly sliced avocado on the top with eel sauce	
Rainbow Roll	17
Variety of sashimi on California roll	
Ebi Tempura Roll	15
Shrimp tempura with Japanese mayo, eel sauce and sesame seeds on the top	
Edomae Futomaki	15
Tamago, eel, pickles and kanpyo	
Negi Toro Roll	12
Scallion with Toro	

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

A La Carte Sushi & Sashimi

	SU	SA (2pc)		SU	SA (2pc)
A5 Wagyu	12	18	King Salmon	7	10.5
Sea Urchin	12	18	Salmon	6	9
Fatty Tuna	12	18	Torched Salmon	7	10.5
Mid-Fatty Tuna	9	13.5	Yellowtail	6	9
Blue Fin Tuna	7	10.5	Shime Saba	8	12
Torched Tuna	7	10.5	Shima Aji	6	9
Snow Crab	8	12	Eel	6	9
Scallop	7	10.5	Marinated Salmon Roe	6	9
Botan Ebi (Spot Prawn)	9	13.5	Flying Fish Roe	5	10.5
Golden Eye Snapper	9	13.5	Japanese Omelette	5	7.5
Red Snapper	7	10.5	Boiled Shrimp	5	7.5

Basic Rolls

Rice outside rolls are topped with sesame seeds

Tuna	10	California	8
Spicy Tuna	11	Boston	8
Tuna with Avocado	11	Eel with Avocado	12
Tuna with Cucumber	10	Eel with Cucumber	11
Salmon	10	Avocado with Cucumber	9
Spicy Salmon	11	Shiitake (Mushroom)	7
Salmon with Avocado	11	Kappa (Cucumber)	7
Salmon with Cucumber	10	Kanpyo	7
Yellowtail with Scallion	10	Ume Shiso	7
Yellowtail with Jalapeño	11	Oshinko	7

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Gratuity of 20% will be added to all checks for groups of six or more*

Dessert

“ChikaLicious” Matcha Mille Crepe Cake 19
Served with a scoop of gelato and seasonal garnishes

Homemade Vanilla Mochi Ice Cream (2 pc) 12
Vanilla gelato, red bean paste and rice crisp wrapped in mochi sheet (no substitution)

Homemade Monaka (2 pc) 12
Gelato sandwich with red bean paste and garnishes.
Flavors: Green Tea | Vanilla

Gelato 10
Two scoops topped with whipped cream.
Flavors: Green Tea | Vanilla

Dessert Drink

Ippongi Rose 1999 26 (2 oz)
Beautiful Amber color. Pleasant combination of sweet taste which reminds brown sugar and elegant citrus sour. Brewed in 1999.
The sale is limited, only 2,000 bottles are sold

Mito No Kairakuen, 5yrs Aged Plum Liqueur 15 (2 oz)
Ultra-premium plum liqueur aged and then blended with Honey and Brandy

Saika Yuzu Shu - Wakayama, Japan 13 (4 oz)
Uniquely yuzu tartness and rich aroma, serve neat or on the rock

Saika Nigori Umeshu - Wakayama, Japan 13 (4 oz)
Umeshu combines refreshing aroma and acidity of plum with the rich flavors of sake, serve neat or on the rock