

## APPETIZER

<b>AHI TOWER</b> tuna, crabmeat, avocado, cucumber, trio of caviars, crunchy flakes, seaweed, honey wasabi, nori	<b>18</b>	<b>GYOZA*</b> (Chicken / Seafood) pan fried seafood or chicken dumpling (6pcs)	<b>7</b>
<b>CHILI ESCOLAR</b> super white tuna, honey thai chili, garlic chip vinaigrette, cilantro-gochujang ponzu	<b>10</b>	<b>CARAMELIZED BRUSSEL SPROUT*</b> crispy brussel sprout, caramel fish sauce, almonds	<b>9</b>
<b>HOTATE CRUDO</b> hokkaido sea scallop, ikura, cilantro-lemon, pickled Asian pear, yuzu ponzu	<b>16</b>	<b>WAGYU HOT ROCK*</b> Japanese beef/8pcs, pickled vegetables, fresh wasabi, habanero sea salt, cilantro fish sauce	<b>32</b>
<b>BEET &amp; TUNA</b> roasted beet, tuna, lotus chip, goat cheese, miso-chili oil	<b>13</b>	<b>CHASHU*</b> grilled braised pork belly, oshinko, green onions, black peppercorn soy sauce	<b>10</b>
<b>SASHIMI SAMPLER</b> chef choice 10pcs sashimi sampler	<b>23</b>	<b>SAKE CLAM*</b> sake steamed little neck clam, garlic, cilantro, Thai chill	<b>15</b>
<b>ZENSAI</b> rice paper roll, tuna, salmon, yellowtail, avocado, fuji apple, lettuce, yuzu tobiko, cilantro fish sauce	<b>16</b>	<b>MAD FOR GARLIC*</b> pan seared Hawaiian walu(4oz), crispy garlic, Korean seasoning shoyu	<b>14</b>
		<b>ASIAN STYLE CRAB &amp; SHRIMP CAKE*</b> lump crab, black tiger shrimp, cilantro, fish sauce, wasabi avocado mayo	<b>13</b>
		<b>BULGOGI LETTUCE WRAP*</b> Korean grilled beef or spicy pork, tomato, cucumber onion, sweet pepper, saamjang	<b>17</b>

## BENTO

All bento boxes includes miso soup, salad, vegetable tempura, california roll, dynamite tempura roll, rice and fruits. - add shrimp tempura 1pc for \$3 / substitute wakame salad for \$3

<b>CHILEAN SEABASS*</b> 메로구이 marinated in miso & sake	<b>21</b>	<b>SALMON TERIYAKI*</b> 연어테리야키 grilled Scottish salmon with teriyaki sauce	<b>15</b>
<b>CHICKEN TERIYAKI*</b> 치킨테리야끼 grilled chicken breast with teriyaki sauce	<b>14</b>	<b>BEEF BULGOGI*</b> 소불고기 marinated Korean beef BBQ	<b>16</b>
<b>CRISPY FLOUNDER*</b> 크리스피 광어구이 pan seared crispy battered flounder	<b>13</b>	<b>PORK BULGOGI*</b> 매운돼지불고기 marinated korean spicy pork bulgogi	<b>15</b>
<b>SABA SHIOYAKI*</b> 고통어구이 grilled Norway mackerel with lemon	<b>13</b>	<b>HAMBAK STEAK*</b> 함박스테이크 Korean style Salisbury steak	<b>16</b>
<b>SHRIMP TEMPURA*</b> 새우튀김 3pcs jumbo shrimp tempura	<b>14</b>	<b>BABY CALAMARI TEMPURA*</b> 주꾸미튀김 served with spicy katsu sauce	<b>13</b>
<b>CHASHU*</b> 일본식 삼겹살 braised pork belly	<b>14</b>	<b>KARAAGEDON*</b> 일본식 닭튀김 fried chicken with creamy wasabi	<b>14</b>
<b>CHICKEN KATSU*</b> 치킨까스 panko-crust chicken cutlet	<b>14</b>	<b>BEEF TERIYAKI*</b> 등심구이 grilled ribeye with teriyaki sauce	<b>19</b>
<b>DON KATSU*</b> 돈까스 panko-crust pork cutlet	<b>15</b>	<b>UNAJU*</b> 장어구이 grilled fresh water eel with teriyaki sauce	<b>18</b>
<b>SAKE</b> 연어사시미 salmon sashimi	<b>21</b>	<b>TEKKA</b> 참치사시미 tuna sashimi	<b>22</b>
<b>SAKE-IKURADON</b> 연어와 연어알 salmon sashimi & salmon roe	<b>23</b>	<b>SAKE-TEKKA</b> 연어와 참치사시미 salmon & tuna sashimi	<b>23</b>
<b>SAKE TORO</b> 연어베타살사시미 salmon belly sashimi	<b>23</b>	<b>MISO SAKE</b> 미소 연어 사시미 salmon marinated in miso for 72hours	<b>23</b>

\*indicates cooked item

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.