



PRIME • SEAFOOD • SUSHI

## Appetizers

TRUFFLE FRIES	7
ROCK SALTED EDAMAME	6
SOY GARLIC EDAMAME	8
SHISHITO PEPPERS	10
CHICKEN POTSTICKERS	12
SHRIMP & VEGGIE TEMPURA	15
CRISPY RICE	16
Spicy Tuna, Avocado, Crispy Jalapeño on top of Crispy Sushi Rice, Kabayaki & Aioli Sauce	
YELLOWTAIL SASHIMI JALAPEÑO YUZU	18
Sliced Hamachi, Sliced Jalapeño, Yuzu, Ponzu Sauce, Habanero Tobiko	
TUNA CRUDO	18
Seared Tuna, Avocado, Cucumber, Micro Greens, Sesame Garlic Chips, Olive Oil wafu Dressing	
SALMON CARPACIO	18
Sliced Salmon, Garlic, Capers, Cucumbers, Lemon, Olive Oil Micro Greens, Ponzu Sauce	

## Soup & Salad

TOFU MISO	6
WHITE RICE	6
HOUSE GREEN	9
Fresh Spring Mix Green, Cucumbers, Baby Heirloom Tomatoes, Carrots, Kaiware Sprouts with Yuzu Dressing Add Chicken 5 • Salmon 6	
JAPANESE SEAWEEED & CHUKA	12
Chuka & Black Seaweed, Diced Cucumber, Kaiware Sprouts, Burdock Root, Sesame Oil Ponzu Dressing	
CHINESE CHICKEN	16
Breast of Chicken Oven Roasted, Savoy Cabbage, Bell Peppers, Crispy Won Ton, Cilantro, Soy Vinaigrette	
GRILLED CHICKEN CAESAR SALAD	16
Grilled Chicken Breast, chopped Romaine, Monsieur Caesar Dressing, Aged Parmesan & Spanish Anchovies	
GRILLED SALMON SALAD	18
Grilled Salmon, chopped Romaine, Monsieur Caesar Dressing, Aged Parmesan & Spanish Anchovies	

## Entree

KOBE BURGER	18
1/2 lb. Ground Wagu Beef, Brioche Bun, Cheddar Cheese, Grilled Onions, Lettuce, Tomato, Parmesan Cheese with Truffle Fries	
GRILLED SALMON	22
Salmon Grilled with Hoison Citrus Sauce with Seasonal Vegetables and Garlic Fried Rice on side	
GRILLED CHICKEN	18
Grilled Chicken Breast, Soy Honey Glazed, Sauteed with Seasonal Vegetables with Garlic Fried Rice on side	
CRISPY CHICKEN KATSU	20
Panko Breaded Chicken Breast, with Japanese Cole Slaw, Sauteed Seasonal Vegetables and White Rice on Side	
TENDERLOIN MEDALLION	20
Cooked to Medium Temperature, with Sauteed Seasonal Vegetables and Garlic Fried Rice on Side	
HAWAIIAN SHORT RIBS	22
Braised Short Ribs, Sweet Hawaiian Onions with Sauteed Seasonal Vegetables and White Rice on Side	
SEARED AHI TATAKI	26
Seared Ahi Tuna, Blackbean Ginger Sauce Asian Chuka Salad with White Rice and Miso Soup	
SASHIMI SAMPLER BARREL	28
Fresh Tuna, Salmon, Yellowtail, Albacore Sashimi with White Rice and Miso Soup	

*All beef cooked Medium to Medium Well.*

## Dessert

CHOCOLATE LAVÉ CAKE	10
CREME BURLEE	10
CLASSIC BREAD PUDDING	10
MOCHI SAMPLER	10