

cold tasting

SPICY TUNA CHIPS* 18

spicy tuna | wonton skin | avocado | masago | scallion | almond |
honey wasabi sauce

CRISPY RICE* 19

american wagyu | spicy scallop | spicy hamachi | toro

SALMON CARPACCIO* 19

salmon | mango | apple | pineapple | yuzu wasabi

TUNA TOWER* 21

spicy tuna | rice | apple | avocado | crab mix | masago |
honey wasabi | korean seaweed

HAMA CHILI* 18

yellowtail | serrano | ponzu | garlic oil

TORO AMAEBI TARTAR* 23

bluefin tuna | amaebi (sweet shrimp) tartar | jelly soy sauce |
taro chips | wasabi sour cream

salad | soup

HIJIKI SALAD 7

black seaweed | carrot | tofu

SEAWEED SALAD 5

seaweed | sesame seed | soy sauce | sea salt | vinegar

HOUSE SALAD 6

salmon | mango | apple | pineapple | yuzu wasabi

MISO SOUP 4

miso | seaweed | sweet potato | scallion | kabocha

* Items are or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us of any allergies or dietary restrictions.



hot tasting

EDAMAME 4

spicy +1 | garlic +1 | spicy garlic +2

YAKI GYOZA 8

pork & chicken dumpling

AGEDASHI TOFU 8

fried tofu | japanese dashi broth | bonito flakes | scallion

ENOKI BUTTER 9

enoki mushroom | spinach | butter dashi broth

IKAGESO 9

fried squid | taro chips

AGENASU 9

fried eggplant | garlic soy sauce | jalapeño

CRUNCHY TORI 14

panko fried | chicken breast | cheese | asparagus | shiso | garlic oil

KAKI FRY 14

panko fried | oysters | housemade tartar sauce

BEEF TATAKI 15

american wagyu | pear | kaiware | ponzu | yuzu | garlic | serrano

TARAMISO APPLE 18

miso marinated grilled black cod | apple

TARA & TRUFFLE 21

black cod | truffle oil | shishito | shitake | scallion

BURIKAMA 21

grilled yellowtail collar | sea salt

KOI BEEF STEAK 25

6 oz. ribeye steak | housemade japanese sauce | sliced

KOI A5 WAGYU STEAK 55

4 oz. imported japanese beef | housemade japanese sauce | sliced



maki | roll

UNAGI AVOCADO 10

eel | avocado | eel sauce | spicy mayo

SPIDER ROLL 12

soft shell crab | avocado | cucumber | kaiware | masago |
spicy mayo

SHAGGY DOG 14

shrimp tempura | crab mix | kani | tempura crunch | spicy mayo | eel
sauce | spicy mayo

MOMO* 15

yellowtail | avocado | cilantro | garlic oil | masago | soy paper |
balsamic glaze

PHILADELPHIA ROLL 12

smoked salmon | jalapeños | cream cheese

ABURI SALMON* 16

salmon | mango | cucumber | torched salmon | white onion |
japanese mayo | masago

EL DIABLO* 16

spicy salmon | cucumber | torched escolar | serrano |
togarashi | garlic oil

SKYWALKER 19

softshell crab | unagi | avocado | eel sauce | nori

MEGA DRAGON* 21

spicy tuna | cucumber | torched eel | tempura crunch |
spicy mayo | eel sauce

ROYAL CHUTORO* 23

avocado | hamachi | chutoro | kizami wasabi | tobiko



temaki | handroll

SHRIMP TEMPURA 7
tempura shirmp | kani | cucumber | miso

SAKE* 7
salmon, avocado +1

IKURA* 9
salmon roe

SAKE & IKURA* 9
salmon | salmon roe

VEGETABLE 6
kanpyo | cucumber | avocado | carrot | leafy greens

NEGI HAMACHI* 8
yellowtail | scallion

AKAMI ZUKE* 8
marinated bluefin tuna

HOTATE* 8
whole or chopped spicy

UNAGI AVOCADO 8
broiled eel | avocado

NEGI TORO* 9
fatty bluefin tuna | scallion

TORO TAKU* 9
fatty bluefin tuna | pickled daikon | shiso

SPICY WAGYU 13
japanese a5 wagyu | spicy miso | onion

JAPANESE A5 WAGYU 16
imported japanese steak | serrano | garlic

A5 WAGYU & FOIE GRAS* 22
imported japanese steak | duck liver

UNI* 18
sea urchin from santa barbara, ca

UNI, IKURA & CAVIAR* 23
sea urchin | salmon roe | sturgeon roe

HANDROLL TASTING* 66
japanese a5 wagyu & foie gras | uni, ikura & caviar | akami zuke |
negitoro | salmon & ikura



nigiri | sashimi

NIGIRI 1 PC | SASHIMI 3PC

AKAMI* 5.5 | 15
bluefin tuna

SAKE* 4.5 | 13
salmon

SAKE HARA* 5.5 | 15
salmon belly

HAMACHI* 5.5 | 14
yellowtail

HAMACHI HARA* 5.5 | 15
yellowtail belly

NIGIRI 1 PC

IKURA* 6
salmon roe

IKA* 4.5
squid

UNAGI* 4.5
eel

EBI 4
shrimp

AMA EBI* 8
sweet shrimp

TAMAGO 4
sweet egg

HOTATE* 6
scallop
whole | chop spicy

UNI* 11
sea urchin
santa barbara, ca

toyosu special

IMPORTED FROM JAPAN

MADAI* 5 | 14
japanese sea bream

HIRAME* 5 | 14
flounder

KANPACHI* 6 | 17
amberjack

SHIMAAJI* 6.5 | 17
striped jack

AJI* 6.5 | 18
horse mackerel

KINMEDAI* 8.5 | 24
golden eye snapper

CHUTORO* 10 | 28
medium fatty bluefin tuna

OTORO* 11 | 30
fatty bluefin tuna

ANAGO* 8 | NA
sea eel

KOHADA* 6.5 | NA
gizzard shad



sushi bar special

SALMON FLIGHT* 19
salmon | salmon belly | zuke | aburi cheese

BLUEFIN FLIGHT* 33
akami | chutoro | otoro | zuke | negitoro

CHEF'S CHIRASHI* 30
assorted fresh fish | sushi rice

NIGIRI PLATTER* 27 | 39
chef's curated nigiri | six pcs or nine pcs

TOKYO SEVEN* 45
seven pcs of chef's curated nigiri | imported japanese fish

SASHIMI PLATTER* 36
chef's curated sashimi

TOYOSU SASHIMI PLATTER* 60
chef's curated sashimi | imported japanese fish

dessert

MOCHI ICE 6
choice of 2 flavors
matcha | strawberry | mango

CREME BRULEE 9
custard | sugar | yuzu cream | strawberry | blueberry | coconut

TIRAMISU 8
lady fingers | coffee | mascarpone | cocoa powder | matcha powder

