

Sakizuke Nibbles

Tartar Chips

<i>Tuna with Yaki-Miso Sauce</i>	22
<i>Salmon with Spicy Chili-Miso Sauce</i>	18
<i>Whitefish with Jalapeño Aioli</i>	20
<i>Lobster with Jalapeño Aioli</i>	24
<i>Mixed Vegetables with Kelp Vinegar Jelly (v)</i>	17

Miso Soups

<i>Miso Soup with Tofu and Wakame</i>	24
<i>Spicy Mixed Fish and Seafood Miso Soup</i>	34
<i>Mixed Mushroom Miso Soup with White Truffle Oil (v)</i>	28

COLD Syuko

Dinings Style Sashimi Fruits De Mer

<i>Dinings Style Sashimi Plateau De Fruits De Mer</i>	98
<i>Whitefish Sashimi Spoons with Yuzu Lemon Garlic and Caviar</i>	68
<i>Whitefish Carpaccio "Usu-zukuri" with Pickled Shallots and Yuzu Ginger Soy</i>	74
<i>Whitefish Sashimi "Sunomono" Style with Hibiscus Sanbai-zu Vinaigrette</i>	87
<i>Chef's Selection of Wasabi Cured Tartare with Caviar and Wasabi Jalapeño</i>	
<i>Please See our Daily Specials for The Local Catch of The Day.</i>	

Salads

<i>Seasonal Field Green Salad with Japanese Style Dressing (v)</i>	40
<i>Seaweed and Assorted Vegetables Salad with "Tosazu" Vinaigrette or Spicy Tofu Vinaigrette (v)</i>	44
<i>Japanese Buckwheat Noodles "Soba" Salad with Goma-dare Sauce (v)</i>	48

Dinings Style Wasyoku Classics

<i>"Nasu Miso" Double Cooked Egg Plant with Caramelized Sweet Miso (v)</i>	40
<i>"Agedashi-Tofu" Deep Fried Tofu with Umadashi Broth (v)</i>	48
<i>Hakusai Cabbage Steak with Ginger Onion Vinaigrette (v)</i>	43
<i>Seared Beef Fillet "Tataki" with Jalapeño Ponzu and Crispy Soba</i>	75
<i>Spicy Miso Marinated Grilled Rib-Eye Beef "Miso-Zuke"</i>	94
<i>Grilled Rib-Eye Beef with "Gyu-dare" Sauce</i>	118
<i>Shrimp Tempura with Tendashi Sauce and Yuzu Salt</i>	72
<i>Lobster Tempura</i>	98/168
<i>Assorted Seasonal Vegetable Tempura with Tendashi Sauce and Spicy Miso (v)</i>	46

Mini Steamed Buns

<i>Beef Teriyaki with Wasabi Aioli</i>	42
<i>Shrimp Tempura with Spicy Sesame Sauce</i>	39
<i>Vegetable Tempura with Yuzu Kosho Aioli (v)</i>	36
<i>Fresh Water Eel and Pan-fried Foie Gras</i>	52
<i>"Moriawase" 3 Kind (Beef Teriyaki, Shrimp Tempura, Vegetable Tempura)</i>	100

Toban Yaki

Traditional Japanese Sizzling Dish

<i>Rib-Eye with Assorted Mushrooms and Yuzu Garlic Soy</i>	92
<i>Whitefish with Pumpkin, Spring Onion and Wasabi Dashi Soy</i>	98
<i>Assorted Seafood with Mushrooms, Cabbage and Spicy Miso Broth</i>	112
<i>Assorted Vegetables with Mixed Mushrooms and Ginger Sake Soy (v)</i>	76

Sushi

Sushi and Sashimi

<i>Tuna Akami</i>	24/34	<i>Crystal Shrimp</i>	29/43
<i>Zuke Style with Kizami Wasabi</i>	25/39	<i>Yuzu Kimizu</i>	32/48
<i>Salmon</i>	18/27	<i>Lobster</i>	39/58
<i>Zuke Style with Onion Soy Jam</i>	20/31	<i>Jalapeño Mayonnaise</i>	42/63
<i>Seared Belly with Jalapeño Salsa</i>	22/33	<i>Vegetable Sushi (v)</i>	
<i>Sea Bass</i>	20/31	<i>Grilled Shitake with Yuzu Soy (v)</i>	16
<i>Pickled Daikon Radish and Sakura Salt</i>	22/33	<i>Asparagus with Spicy Sesame Sauce(v)</i>	16
<i>Fresh Water Eel</i>	28/42	<i>Avocado with Jalapeño Mayonnaise (v)</i>	16
<i>Pickled Cucumber and Ginger</i>	31/46	<i>Pickled Daikon With Sakura Salt</i>	16

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Sushi Rolls (3/6 pcs)

<i>Spicy Tuna Open Roll with Spicy Sesame Sauce and Shichimi Pepper</i>	42/74
<i>Seared Salmon "Tataki" Roll with Sweet Miso</i>	41/72
<i>Spicy Salmon Roll with Spicy "Yaki-Miso" Sauce</i>	34/62
<i>Whitefish Tempura Roll with Spicy Yuzu Sauce</i>	38/64
<i>Crispy Whitefish Roll with Jalapeño Mayonnaise and Sweet Soy</i>	34/62
<i>Crispy Soft Shell Crab Roll with Yuzu Lemon Garlic Sauce</i>	78
<i>Lobster Tempura Open Sushi with Chili Sweet Soy and Spicy Sesame Sauce</i>	136
<i>Shrimp Tempura Roll with Sweet Soy</i>	56
<i>Fresh Water Eel and Pan-fried Foie Gras Open Roll with Sweet Soy</i>	67/130
<i>Pan-fried Foie Gras Roll with Sweet Soy</i>	94
<i>Grilled Assorted Vegetable Roll with Yuzu-Truffle Miso (v)</i>	52

Please ask any member of our staff for any other sushi roll combination