EDAMAME
soybeans, sea salt, lime 7

OTSUMAMI
assortment of edamame, green bean tempura, shishito 19

JAPANESE A5 WAGYU BEEF GYOZA*
kabocha purée and su-shoyu dipping sauce, sweet soy 15

CRISPY TAQUITOS* minimum 2 per order served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam
YELLOWTAIL avocado and miso 8/each 8

ROCK SHRIMP TEMPURA
snap pea julienne, spicy mayonnaise, green pea, black truffle dressing 10

ORGANIC CHICKEN ANTICUCHOS
aji amarillo 10

WAGYU SLIDER* 7/each
sweet plantain, lettuce, tomato, aji panca ketchup

PLANTAIN CHIPS
aji amarillo 7

YELLOWTAIL TIRADITO*
jalapeño and lemongrass 9

SALMON TIRADITO*
kinkan honey, garlic ponzu, garlic chip 9

SHRIMP SEVICHE*
passion fruit, cucumber, cilantro 8

ROCK SHRIMP TEMPURA
snap pea julienne, spicy mayonnaise, green pea, black truffle dressing 10

SHRIMP TEMPURA
9

CRISPY TAQUITOS* minimum 2 per order served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam

DESSERT
SATA ANDAGI
dolce de leche japanese doughnuts, red fruit coulis 4

COCKTAILS

MOJITO
White rum, fresh mint and lime muddled with sugar. Served tall. 9

LYCHEE COOLER
Vodka, elderflower cordial and vanilla, shaken hard with coconut milk and lychee water. Served long 12

CAIPIRINHA
The national drink of Brazil, made with cachaca and churned with lime and sugar. Served short, over ice. 10

WINE

PROSECCO La Luca, Italy 9

CHARDONNARY Canyon Road, California 8

CABERNET Canyon Road, California 8

SAKE

SÔTÔ – JUMAI (GLUTEN FREE) ISHIKAWA
Hint of honeydew, apple, soft and light on the palate 7

BEER

KIRIN light, lager 7

CRISTAL Peruvian lager 7