



**Salmon Poke Bowl | 31**

Atlantic salmon, romaine, avocado, edamame, tamago, taro chips, pickled red beets, nori + kabayaki-chilli ponzu, served with a house wakame salad

**Kale Quinoa Bowl | 27**

pickled beets, edamame, grilled zucchini, teriyaki shimeji mushrooms, miso eggplant, soy-braised tofu + spicy maple vinaigrette, served with house wakame salad

*optional add-on:*

*grilled yakitori chicken skewer | 8 tiger shrimp kushiyaki skewer | 13*

**Chicken Katsu Set | 31**

breaded chicken cutlet, mustard tonkatsu sauce, Napa cabbage slaw, served with house salad + steamed rice

**Beef Sukiyaki Bowl | 33**

braised striploin, shimeji mushrooms, harusame noodles, seven spice poached egg, tamari onion sukiyaki sauce, served with momiji-garlic roasted broccoli

**Wagyu + Certified Angus Beef Burger | 29**

onion jam, arugula, crispy shallots, brioche bun, served with house salad + sweet potato wedges

**Bara Chirashi Bowl | 39**

sushi chef's selection of shrimp, hamachi, maguro tuna, albacore tuna, Atlantic salmon, octopus, tamago, with umami kombu, oba + edamame in a rice bowl, served with a house wakame salad

## soups + salads

### **Miso Soup** | 7

tofu, scallions + wakame

### **Seaweed Salad** | 14

hiyashi, takuan, nori chips, pickled red radish, cucumber + sesame-ponzu dressing

### **Sumo Salad** *small* | 12 *large* | 21

mixed greens, fennel, pickled red beets, avocado, Asian pear, carrot, cucumber, taro chips, shiso + charred onion balsamic dressing

*add:*

grilled yakitori chicken | 10    grilled sushi-grade akami tuna | 22

## grilled kushiyaki (1 skewer)

### **Salmon + Shishito** | 12

ginger miso

### **Unagi + Tamago** | 14

BBQ eel + sichuan peppercorn kabayaki

### **Grilled Shishito Peppers** | 6

spicy soy

### **Chicken + Leeks** | 8

yakitori glaze

### **Grilled Octopus** | 13

maple wasabi red pepper miso + cherry tomato

### **Sake-Braised Pork Belly + Green Onion** | 11

glazed with teriyaki + chilli-ponzu sauce

### **Jumbo Tiger Shrimp** | 13

miso gremolata + paprika dust

### **Grilled Pineapple** | 5

tangy momiji drizzle

### **Grilled Zucchini** | 6

roasted pepper mayo

### **Certified Angus Striploin** | 17

king mushroom + kosho-teriyaki sauce

## tempura + small bites

### **Tossed Edamame + Seven Spice** | 8

### **Pork Gyozas** | 14

### **Ginger Fried Karaage Chicken** | 12

### **Spinach Goma-ae** | 14

### **Bistro Shrimp Tempura** | 19

### **Assorted Seasonal Vegetables Tempura** | 14

### **Calamari** | 14

### **Black Maitake Mushroom Tempura** | 19

## nigiri + sashimi (2 pieces)

**Binnaga** albacore tuna | 8

**Ebi** tiger shrimp | 9

**Hamachi** yellowtail | 14

**House Tamagoyaki** omelet | 8

**Maguro** akami tuna | 8

**Mutsu** butterfish | 8

**Otoro** marbled tuna | 30

**Sake** Atlantic salmon | 8

**Tako** octopus | 10

**Tobiko** flying fish roe | 8

**Unagi** freshwater eel | 10

## modern nigiri (1 piece)

**Butterfish** | 6

espresso maple marinade, beet miso  
+ espresso brown sugar

**Hamachi** | 9

garlic-leek miso + pickled kumquat  
+ goji berry

**Maguro** | 10

tamari chilli ponzu + wasabi truffle oil

## signature cold plates

**Salmon Ceviche** | 19

sriracha miso, shallot, shishito, red chilli + basil mint oil

**Certified Angus Striploin Tataki** | 19

spicy sesame dressing, green onion + milk garlic chips

**Hamachi + Jalapeño** | 21

fresh sliced ginger, shiso + yuzu shoyu

**Spicy Maguro + Sake** | 18

on mini crispy rice cakes

## makimono

**Soy Marinated Maguro Tuna Maki** | 19

red pepper, avocado, sesame takuan + shiso infused tomato

**Spicy Tuna** | 17

maguro tuna, onion-pepper salad + karashi-miso ponzu

**Dynamite** | 15

tempura shrimp, mayo, tobiko + cucumber

**Torched Salmon** | 18

avocado, kohlrabi, arugula, pea shoots, truffle oil  
+ karashi miso

**Spider Maki** | 21

fried softshell crab, avocado, frisée, red pepper  
+ spicy mayo

**California** | 16

snow crab, avocado, cucumber + tobiko

**Rock Lobster** | 23

avocado, pickled radish, Boston lettuce + momiji soy

**Ki Beef Maki** | 18

teriyaki-glazed Angus striploin, tempura yam + asparagus

**Tempura Sweet Potato** | 14

avocado, asparagus + kabayaki sauce

**Kyoto Maki** | 17

yellowtail, avocado, takuan, red pepper miso + jalapeño soy

**Tempura Maki** | 18

salmon, butterfish, avocado, tobiko + kabayaki

**Spicy Salmon** | 16

cucumber, red pepper, nori, mango + kimchi miso

**Spicy Avocado** | 13

pineapple, tomato, chives, ginger, wasabi relish + cucumber

## hot plates

### **Umami Tofu** | 20

pan-seared tofu, nori, crispy quinoa, shimeji mushrooms, snap peas, moromiso + garlic soy

### **Wok-Tossed Jumbo Tiger Shrimp** | 36

momiji koji sauce, tomato, zucchini + crispy sweet potatoes

### **Marinated Grilled Short Ribs** | 29

Asian pear-soya, sesame seeds + pickled Asian pear

### **New York Striploin** | 58

umami chimichurri + crispy leeks

### **Saikyo Miso-Marinated Black Cod** | 37

fennel-orange sauce, watercress herb oil, sea asparagus + red swiss chard

### **Corn Miso Chicken Supreme** | 32

chive herb panko crust, charred cabbage, pickled red onion, kale chips + sweet corn miso

### **Seared Atlantic Salmon** | 36

sautéed maitake mushrooms, leeks, sake beurre blanc + nori oil

### **Canadian Lobster Tail Tempura** | 35

momiji garlic aioli, soba noodle tree + crispy kale

### **Sesame Maguro Tuna Tataki** | 44

edamame purée, frisée onion salad, pickled red chilli + yuzu mustard soy

### **Maitake Mushroom Fried Rice** | 27

sautéed maitake, wagyu tallow, red pepper, edamame, tobiko, green onion + worcestershire momiji soy

### **Pan-Seared Japanese Scallops** | 51

ume purée, wasabi basil relish, braised daikon, creamy leek sauce

## sides

### **Warm Soba Noodles** | 8

mushroom broth, buckwheat noodles, green onion

### **Sweet Potato Wedges** | 10

wasabi mayo

### **Sautéed Kale** | 13

sesame ginger sauce + seven spice takuan

### **Fried Italian Eggplant** | 12

momiji miso, crispy rice + chilli takuan

### **Roasted Brussels Sprouts** | 14

maple lime miso + pickled red pepper

### **White Rice** *steamed* | 7    *garlic-fried* | 9