

# Family Style

## Menu \$60.00 plus tax & grat

### Starters [for the table]

Renkon Chips & Edamame (Sea Salt & Chili Garlic)

### Cold Appetizers – (Choice of 3)

- \_\_\_ Seaweed Salad - japanese cucumber, heirloom tomato.
- \_\_\_ Salmon Carpaccio - kelp, ginger, shiso, myoga, truffle amazu.
- \_\_\_ Albacore Warayaki - hay smoked, shiso, citrus soy, onion, myoga.
- \_\_\_ Silken Tofu & Tomato - avocado, gem lettuce, cucumber, sesame vinaigrette.
- \_\_\_ Tai Yuzu - ninja radish, celery heart, red fresno, yuzu vinaigrette.

### Hot Appetizers – (Choice of 3)

- \_\_\_ Japanese Mountain Yams - tare, shichimi pepper, bonito flake.
- \_\_\_ Shishito Peppers - turnip puree, tare, shimeji mushrooms, citrus zest.
- \_\_\_ Jidori Chicken Karaage- yuzu tartar.
- \_\_\_ Steamed Clams - dashi, sake, wild mushrooms, cherry blossom.
- \_\_\_ Rock Shrimp Tempura- wagiri togarashi kewpie.
- \_\_\_ Vegetable Fried Rice - edamame, fried egg, furikake.

### Rolls – (Choice of 4)

- \_\_\_ Kaisen - shrimp tempura, salmon, avocado, hokkaido scallop, spicy miso.
- \_\_\_ Spicy Tuna - spicy mayo, cucumber, pickled serrano.
- \_\_\_ Vegetable Garden - cucumber, asparagus, avocado, soy paper.
- \_\_\_ Nottonight - big eye tuna, spicy yellowtail, avocado, crispy garlic, daikon.
- \_\_\_ Rainbow - spicy crab, tuna, salmon, yellowtail, avocado.
- \_\_\_ Golden Yuzu - yellowtail, albacore, tuna, salmon, ikura, asparagus, cucumber, soy paper, yuzu miso, gold flakes.

### *Chef's Desserts – for the table*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# Family Style

## Menu \$75.00 plus tax & grat

### Starters – for the table

Renkon Chips & Edamame (Sea Salt & Chili Garlic)

### Cold Appetizers - Choice of 3

- Seaweed Salad - Japanese cucumber, heirloom tomato.
- Salmon Carpaccio - kelp, ginger, shiso, myoga, truffle amazu.
- Albacore Warayaki - hay smoked, shiso, citrus soy, onion, myoga.
- Silken Tofu & Tomato - avocado, gem lettuce, cucumber, sesame vinaigrette.
- Tai Yuzu - ninja radish, celery heart, red fresno, yuzu vinaigrette.

### Hot Appetizers - Choice of 4

- Japanese Mountain Yams - tare, shichimi pepper, bonito flake.
- Shishito Peppers- turnip puree, tare, shimeji mushrooms, citrus zest.
- Jidori Chicken Karaage - yuzu tartar.
- Steamed Clams - dashi, sake, wild mushrooms, cherry blossom.
- Rock Shrimp Tempura - wagiri togarashi kewpie.
- Vegetable Fried Rice - edamame, fried egg, furikake.
- Seared Tuna Crispy Rice - avocado, spicy miso, pickled serrano.

### Rolls - Choice of 3

- Kaisei - shrimp tempura, salmon, avocado, hokkaido scallop, spicy miso.
- Spicy Tuna - spicy mayo, cucumber, pickled serrano.
- Vegetable Garden - cucumber, asparagus, avocado, soy paper.
- Nottontong - big eye tuna, spicy yellowtail, avocado, crispy garlic, daikon.
- Rainbow - spicy crab, tuna, salmon, yellowtail, avocado.
- Golden Yuzu - yellowtail, albacore, tuna, salmon, ikura, asparagus, cucumber, soy paper, yuzu miso, gold flakes.

### Nigiri - Choice of 3

- Bigeye Tuna
- Salmon
- Albacore
- Yellowtail
- Mackerel
- Freshwater Eel

### Chef's Desserts - for the table

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# Family Style Menu \$90.00 plus tax & grat

## Starters - for the table

Renkon Chips, Tsukidashi (chef's choice) & Edamame (Sea Salt & Chili Garlic)

## Cold & Hot Appetizers - Choice of 4

- Seaweed Salad - Japanese cucumber, heirloom tomato.
- Salmon Carpaccio - kelp, ginger, shiso, myoga, truffle amazu.
- Albacore Warayaki - hay smoked, shiso, citrus soy, onion, myoga.
- Silken Tofu & Tomato - avocado, gem lettuce, cucumber, sesame vinaigrette.
- Wagyu Tataki - myoga, needle ginger, chive, ichimi, daikon ponzu.
- Shishito Peppers - turnip puree, tare, shimeji mushrooms, citrus zest.
- Vegetable Fried Rice- edamame, fried egg, furikake.
- Seared Tuna Crispy Rice- avocado, spicy miso, pickled serrano.
- Steamed Clams- dashi, sake, wild mushrooms, cherry blossom.
- Japanese Mountain Yams - tare, shichimi pepper, bonito flake.

## Large Hot - Choice of 2

- Beef Short Rib - tokyo turnip, thumbelina carrot, sunchoke puree, horseradish.
- Ribeye - soft potato, wafu sauce, daikon oroshi, fried spinach.
- Vegetable Curry Udon - maitake, eggplant, asparagus, broccolini, heirloom peppers, potato puree.
- Miso Black Cod - broccoli rabe, yuzu cream, wasabi greens.
- Uni Pasta - lobster, bonito flakes, shiso, nori.

## Rolls - Choice of 3

- Kaisen - shrimp tempura, salmon, avocado, hokkaido scallop, spicy miso.
- Spicy Tuna - spicy mayo, cucumber, pickled serrano.
- Vegetable Garden - cucumber, asparagus, avocado, soy paper.
- Nottontnight - big eye tuna, spicy yellowtail, avocado, crispy garlic, daikon.
- Rainbow - spicy crab, tuna, salmon, yellowtail, avocado.
- Golden Yuzu - yellowtail, albacore, tuna, salmon, ikura, asparagus, cucumber, soy paper, yuzu miso, gold flakes.
- The Oya bun - maine lobster, wagyu beef tataki, garlic, nikiri soy.

## Nigiri - Choice of 4

- Bigeye Tuna
- Salmon
- Albacore
- Yellowtail
- Golden Eye Snapper
- Scallop
- Toro

## Chef's Desserts – for the table

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