



COLD DISHES

AHI TARTAR <i>with tobiko and crispy chips served with avocado</i>	15
SALMON CARPACCIO <i>yuzu mayo, black tobiko, ginger, carrot, scallion</i>	16
OCTOPUS CARPACCIO <i>cilantro, chiles, yuzu ponzu, olive oil, kimchi</i>	21
DORAKU TUNA PIZZA <i>sashimi with garlic mayo, teriyaki sauce, truffle oil</i>	16
HAMACHI CARPACCIO <i>yuzu soy, light seared olive oil, ginger, jalapeno, garlic chips, scallions</i>	18
BEEF TATAKI <i>scallions, red onion, garlic chips, shichimi, ponzu</i>	19

now featuring
JIDORI CHICKEN

Jidori Chicken is an all natural and free range chicken which are fed natural grains. A hybrid breed from a Rhode Island and Japanese chicken that is tender and juicy. Considered the Kobe Beef of poultry which is so fresh, you can enjoy as sashimi!



JAPANESE CEVICHE <i>tuna, salmon, yellowtail, avocado, jalapeno, mango, truffle oil, micro greens, cherry tomato, cilantro</i>	22
TUNA TATAKI <i>seared tuna, wakame-daikon salad, garlic aioli, ponzu sauce</i>	15

HOT VEGETABLES

EDAMAME <i>with Hawaiian sea salt</i>	6
SWEET & SPICY EDAMAME <i>tossed with sweet and spicy miso</i>	8
INAKA SWEET CORN <i>grilled with creamy yuzu-queso, shichimi, cilantro, lemon</i>	9
KING OYSTER MUSHROOMS <i>grilled organic eringii mushrooms</i>	11
BRUSSEL SPROUTS <i>tossed with almonds, chiles, mint, pickled onions, sweet and spicy sauce</i>	13

EGGPLANT MISO <i>asian eggplant, miso sauce, sesame seeds, garlic chips</i>	10
VEGETABLE TEMPURA <i>fresh vegetable medley lightly battered and fried, served with a tempura sauce</i>	12
JAPANESE SWEET POTATO FRIES <i>sweet shichimi dust and tonkatsu ketchup</i>	9
CRISPY BOK CHOY <i>with garlic chips and garlic ponzu</i>	11
CHARRED SHISHITO PEPPERS <i>seasoned with yuzu miso</i>	11

HOT MEAT + POULTRY

RIBEYE (USDA PRIME) 10 OZ <i>served with garlic ginger ponzu, sauteed mushrooms, bean sprouts, sweet onion</i>	36
STRIPLOIN 10 OZ <i>served with garlic ginger ponzu, sauteed mushrooms, bean sprouts, sweet onion</i>	32
SPICY GARLIC CHICKEN WINGS	13
BALSAMIC TERIYAKI SPARE RIBS	15
PORK KARA'AGE KABOCHA <i>ginger, garlic, tangy soy sauce, pumpkin</i>	19
TEPPANYAKI BEEF TONGUE	16

JIDORI CHICKEN <i>flash fried, grilled, cabbage</i>	15
WAGYU & BEEF TONGUE <i>kushiyaki (skewers)</i>	14
WAGYU BEEF SLIDERS <i>crispy onions, tomato, shishito served with Okinawan sweet potato fries, tonkatsu ketchup</i>	14
HOUSEMADE GYOZA DUMPLING <i>Pork</i>	12
<i>Shrimp</i>	14
INAKA FRIED RICE <i>prepared on hot skillet, beef</i>	17

HOT FISH + SEAFOOD

TERIYAKI SALMON <i>served with roasted vegetables and steamed rice</i>	17
FIRECRACKER SHRIMP <i>tempura battered, rock shrimp sauce</i>	14
MUSSELS WITH GARLIC MISO <i>steamed with garlic sweet miso and sake</i>	13

SHRIMP TEMPURA	15
SALMON KAMA	13
HAMACHI KAMA	20
HIRAMI SALMON <i>grilled salmon belly</i>	12

BOWLS + NOODLES

YAKISOBA STIR FRY <i>assorted vegetables and soy dashi</i> <i>chicken +2 shrimp +3</i>	13
SEAFOOD POKE DONBURI <i>cubed assorted sashimi, sweet chili soy sauce, sea kelp, red onion, sesame seed</i>	16

UNAGI DONBURI <i>eel, takuan pickles, eel sauce, sesame seeds</i>	18
SALMON IKURA DONBURI <i>salmon, ikura, avocado, shiso leaf, kaiware sprouts</i>	17
ROASTED MUSHROOM NOODLES <i>soba noodles, king oyster, shiitake, enoki, vegetables</i>	14

SALAD + SOUP

TRADITIONAL MISO SOUP	5
TUNA AVOCADO SALAD	14

MIX GREEN SALAD	8
SEAWEED SALAD	8

HAPPY ENDING DESSERTS

ICE CREAM TEMPURA <i>vanilla or green tea 2 scoops</i>	10
ICE CREAM <i>vanilla or green tea 2 scoops</i>	8

MOCHI ICE CREAM <i>5 pieces, traditional Japanese confectionary</i>	10
CHOCOLATE TRUFFLE <i>liquid fudge filled chocolate cake with vanilla ice cream and crispy rice crackers</i>	10

*For your convenience, 18% Gratuity are applied on all checks.

*We are required by the health department to inform you the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SUSHI + SASHIMI

SUSHI 8 <i>chef's selection, 8 pieces</i>	31
SASHIMI 8 <i>chef's selection, 8 pieces</i>	29
SUSHI + SASHIMI <i>chef's selection, 8 pieces nigiri + 8 pieces sashimi</i>	55
CONNOISSEUR'S SUSHI <i>omakase chef's selection (7 piece nigiri)</i>	45

CONNOISSEUR'S

BEEF SUSHI <i>red onion, scallion, shiso, kizami wasabi, ponzu</i>	13
SALMON ABURA <i>seared, truffle oil, sweet miso, shichimi, greens</i>	13
MACKEREL ABURA <i>spicy daikon, seared, scallion</i>	11
UNAGI SUSHI <i>cucumber tsuma, eel sauce, sansho, sesame</i>	13
HIRAMI SUSHI <i>shiso leaf, sea salt, yuzu soy</i>	14
YELLOWTAIL SUSHI <i>serrano pepper, cilantro, yuzu soy, micro cilantro</i>	15
TUNA TATAKI SUSHI <i>garlic mayo, tobiko, garlic chips, ceviche infused Japanese sauce</i>	18

SUSHI MAKI

GOD OF FIRE <i>spicy tuna, cucumber topped tuna, jalapeno, masago, and spicy aioli</i>	18
SALMON FRIED <i>salmon, avocado, jalapeno, crab, cream cheese, spicy aioli, eel sauce</i>	19
ULTIMATE SPICY TUNA <i>spicy tuna, shrimp tempura, avocado, tobiko, eel, spicy aioli, eel sauce</i>	19
HAMACHI GARLIC <i>shrimp tempura and avocado inside, topped with hamachi, garlic aioli, eel sauce, garlic chips</i>	20
DORAKU LOBSTER <i>lobster, bell pepper, tomato, cucumber, micro greens, snow crab, yuzu soy reduction</i>	22
SOFT SHELL CRAB <i>soft shell crab, avocado, asparagus, masago, eel sauce</i>	20
MIGHTY FIRE <i>spicy tuna and cucumber topped with tuna, shichimi, tempura flakes, sweet chili sauce</i>	19
SURF & TURF <i>grilled steak, lobster, scallion, asparagus, eel sauce</i>	18
ROCK SHRIMP <i>spicy tuna, avocado, shiso leaf, soy paper, firecracker shrimp & sauce</i>	18
LAUGHING BUDDHA <i>avocado, asparagus, spring mix, tomato, cucumber</i>	17
EMPEROR (NO RICE) <i>fried, tuna, salmon, crab, shrimp, avocado, masago, spicy aioli, eel sauce</i>	20
DOUBLE HAPPINESS (NO RICE) <i>tuna, salmon, yellowtail, crab, shrimp, avocado, ponzu sauce</i>	19

NIGIRI & SASHIMI

<i>(2 pc per order)</i>	
MAGURO , tuna	12
SAKE , salmon	12
HAMACHI , yellowtail	14
TAKO , octopus	15
HOTATE , scallop	13
TOBIKO , flying fish roe	12
IKURA , salmon roe	13
MADAI , snapper	12
HIRAME , flounder	12
EBI , shrimp	11
UNAGI , eel	14
SHIME SABA , mackerel	10
MASAGO , smelt roe	10
UNI , sea urchin	25
TAMAGO , sweet egg	9