

鮨・刺

sushi, sashimi

single order consists of two pieces of sushi or three pieces of sashimi.

		sashimi	nigiri
		3 pcs	2 pcs
tuna	\cb'a U[i fc b'i YZb tuna	17	15
	zuke soy-marinated V'i YZb tuna	18	16
	o-toro bluefin tuna belly	24	17
	aburi \cb'maguro seared V'i YZb tuna	18	16
	aburi toro seared tuna belly	24	17
	bincho maguro albacore tuna	8	7
yellowtail fish	hamachi yellowtail	12	11
	kanpachi amber jack	12	11
white fish	*shimaaji striped jack	15	14
	hirame fluke	13	12
	kobujime kelp-marinated fluke	14	12
	ma dai red seabream	14	12
	*kinme dai golden eye	14	12
	kuro dai black seabream	11	10
	*kuro soi black rock fish	11	10
silver fish	*kohada gizzard shad	11	10
	aji horse mackerel	13	12
	*iwashi fresh sardine	13	12
	saba fresh mackerel	13	12
salmon	sake alaskan king salmon	12	11
	atlantic salmon	8	7
	*masu ocean trout	12	11
eel	unagi fresh water eel	12	11
	fresh water eel tempura		12
	anago seawater eel	15	15
shellfish	hotate hokkaido scallop	12	11
	uni sea urchin	14	11
	with quail egg		12
shrimp & crab	taraba kani king crab	20	15
	ebi black tiger shrimp	7	6
	botan ebi botan shrimp	13	10
	amaebi sweet shrimp	10	9
octopus & squid	yude tako steamed octopus	9	8
	ika squid	8	7
roe	ikura salmon roe	14	11
	with quail egg		12
	tobiko flying fish roe	7	6
	with quail egg		8
others	tamago egg omelette	6	5
	escola oil fish	8	7

*(some fish may be seasonal – ask for special daily fish selection)



rolls

	temaki hand-roll	regular
california	7	8
rainbow california, tuna, salmon, white fish		16
add real crab		8
tuna	7	8
salmon	6	8
salmon & avocado	8	9
salmon & scallion	7	8
yellowtail & scallion	8	9
spicy tuna	9	10
spicy salmon	9	10
spicy Hokkaido scallop	10	13
crunchy spicy tuna	10	11
crunchy spicy salmon	10	11
tempura	8	9
dynamite tempura shrimp, tempura flake, spicy aioli	10	12
eel & avocado dragon roll: tempura shrimp, unagi, avocado	13	15
vegetarian		
- umekyu umeboshi, cucumber, shiso leaf	5	6
- yam	6	7
- avocado	6	7
- cucumber	5	6
 specialty rolls		
naomi spinach, fern head, zucchini, carrot, daikon		16
softshell crab softshell crab, avocado, truffle unagi sauce	11	17
lobster lobster tail, avocado, cucumber		18
oyster & kimchee panko oyster, kimchi, mizuna	11	14
smoked salmon red onion, capers, cream cheese		13
yuzu everything roll		25
eel, avocado, m shiitake, tamago, salmon, takuan, cucumber, kanikama		
yuzu roll *signature roll		20
red dragon tempura shrimp, salmon		15
rainbow dragon tempura shrimp, salmon, white fish		18

一品 starter

tuna avocado tartare	tuna, avocado, ponzu garlic oil	16
wagyu tartar	texas kobe, pear, pine nut, quail egg	40
hamachi & uni matsu	yellow tail, sea urchin, sushi rice, matsu box	22
oyster on half shell	east coast oyster, yuzu ponzu, momiji oroshi, green onion	15
oyster shooter	oyster, quail egg, sea urchin, ponzu jello, tobiko, green onion	8
edamame	young soy bean, kosher salt	5
shishito pepper	blistered shishito, togarashi pepper	6
agedashi tofu	tofu, bonito broth	6
asari sakamushi	manila clam, sake, shimeji mushroom	15
tempura appetizer	shrimp, vegetables	12
softshell crab	arare, ponzu, yuzu salsa	15
gyoza	house made beef & vegetable pot sticker	7
buta no kakuni & kimchee	birkshire pork belly, kimchee	15
scallop & shimeji	hokkaido scallop, honey mushroom, sake butter sauce	15

菜·汁 side

organic green salad	organic greens, goma dressing	6
tataki salad	seared tuna, organic greens, black vinegar dressing	15
wakame salad	seaweed, sesame vinegar dressing	5
spicy sashimi salad	sashimi, mizuna, arugula, pine nuts, kochujang dressing	12
akadashi miso	manila clam, akamiso, mitsuba	6

專 YUZUNOHANA specials

yuzu dinner	7 courses: yuzu osuimono with clams, sashimi (chef's selection), tempura, yuzu tataki salad, broiled black cod with sweet miso glaze, sushi, dessert	70
yuzu bento	tempura, sashimi, sushi, your choice of salmon or yakiniku beef, chef's selection of side dishes in 2 layer bento box	36
omakase	chef designed multiple course meal (omakase may require one day advance notice)	120

肉・魚 main

wagyu ribeye/ australian wagyu or AAA sterling silver	85
wafu steak strip loin, demi soyuz, seasonal mushroom and vegetables	35
gindara black cod saikyo miso marinated, hajigami	35
seafood bowl shrimp tempura, scallop, quail egg, stone bowl	30
gyu tartare bowl or AAA sterling silver, vegetables, quail egg, kochujang sauce, dashi soyu	30
unaju fresh water eel, eel sauce, sansho / optional kochujang sauce	25
nabeyaki udon seafood, egg, vegetables	25

鮨・刺 sushi and sashimi

sushi omakase chef's choice, no substitution, 18 pieces	68
sushi chef's selection 12 pieces nigiri, maki roll 3 pieces	37
sashimi chef's selection 17 pieces	42
sushi and sashimi moriawase chef's selection, 13 pieces sashimi, 12 pieces nigiri	75
assorted roll california roll, spicy tuna roll, tempura roll	25
chirashi sashimi, sushi rice	35
kaisendon yuzunohana sashimi diced, salad green, spicy kochujang sauce	25

甘 dessert

matcha crèm brûlée	matcha infused custard	10
sake cheese cake	sake lees, cream cheese	10
matcha tiramisu	matcha, ladyfingers, mascarpone cheese	10
green tea ice cream		5
red bean ice cream		5
black sesame ice cream		5

飲 alcoholic beverages

wine	glass	carafe (.5 litre)	bottle
house wine	10	25	35
red or white rufini pinot grigio, yellowtail shiraz			
plum wine	12		60
takara plum wine, usa			

sake	small	large	masu
hot sake	8	15	6
gekkeikan			