

dinner

small bites

- chilled edamame** – nagasaki salt 5 gf/v
house-smoked wings – miso buffalo sauce 8 gf
poké bowl – cubed sashimi, greens, avocado, fruit, vegetable fritter, black sesame, salsa verde 12
short rib dumplings – onion, cabbage, beef consommé 9
lettuce wraps – confit chicken, candied soy nuts, compressed grapes, crispy vermicelli, bibb 8
scallop ceviche – mango, coconut milk foam, lime, yuzu, mint, cilantro 12
pork belly bun – apple, frisee, mustard vinaigrette 4.5
kaze slider – kimchi, cheddar, charred scallion aioli 4.5
veggie bun – fried plantain, pineapple salsa, yuzu aioli 4.5

soups & salads

- add to salads **crispy tofu**-4, **chicken**-6, **salmon**-9, **tuna**-9
kaze salad – avocado, cucumber, radish, shishito, shiso vinaigrette 7 gf/v
chopped salad – iceberg, blue cheese dressing, gorgonzola, pork belly, tomato, egg 8 gf
seaweed salad – roasted sesame seaweed salad 5 v
ramen soup – pork belly, bok choy, poached egg 10
lemon grass pho – chicken, rice noodles, shishito, thai basil, cilantro 10 gf/v

features

- roasted vegetables** – seasonal vegetables, sushi rice, miso butter 18 gf/v
chicken katsu – panko crusted chicken, fried brussels, yuzu aioli, tare, rice 16 gf
salmon – smoked potatoes, fried artichokes, miso broth 25 gf
hanger steak – lentil tacus, miso glazed carrots, caramelized onions, salsa verde 26

nigiri & sashimi (2 per order)

see server for daily sashimi features

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|-------------------------------|-------------------------------|-----------------------------|
| tuna (maguro) 8 | yellowtail (hamachi) 7 | king salmon (sake) 7 |
| smoked salmon (sake) 8 | | bbq eel (unagi) 7 |

- sashimi sampler** – tuna, salmon, yellowtail 20 gf

sushi rolls (half – 5pc./full – 10 pc.)

- “otr”** – tuna, avocado, cucumber, spicy scallion aioli, ponzu 8/15 gf
dragon – shrimp tempura, bbq eel, cucumber, avocado, tsume, jalapeno masago 9/17
salmon – blackened king salmon, cucumber, avocado, yuzu aioli, masago 8/15 gf
kato – vegetable fritter, avocado, chimichurri 7/13 v
spicy california – spicy crab meat, cucumber, avocado 7/13 gf
misaki – house-smoked salmon, boursin cheese, asparagus, fried capers 8/15 gf
crunchy scallop – tempura scallop, avocado, spicy scallion aioli, tsume 8/15
spicy tuna – tuna, avocado, spicy scallion aioli, tsume 8/15 gf
kani – spicy crab, boursin cheese 8/15
lola – bbq eel, avocado, strawberry, tsume, crunch 8/15

sides

- shishitos** – blistered japanese peppers, ponzu, bonito flake 6 gf/v
vegetable fried rice – carrot, broccoli, green onion 4 gf/v
white rice – seasoned or unseasoned 2

*consuming raw or undercooked foods may increase the risk of foodborne illness

gf – denotes an item that can be served gluten free

v – denotes an item that can be served vegan