



SMALL PLATES

warm shokupan bread rolls sesame, cultured butter, flaky sea salt	10	ember roasted red beet carpaccio goat cheese, pickled leek, sherry vinaigrette, date, radicchio, speck, candied walnut	15
daily selection of oysters seasonal mignonette	mp	wagyu beef 'tataki' sfg rice, black garlic, soy-truffle butter	21
charred edamame gochujang butter, sea salt	9	tempura shrimp honey-garlic-yuzu koshu aioli, scallions, sesame	18
sunomono salad cucumber, radish, carrot, wakame, spicy rice wine vinegar-miso dressing	9	wood grilled stuffed calamari chorizo, harissa, charred citrus-saffron emulsion, black olive breadcrumb	16
spicy tuna crispy rice avocado, scallion, sesame, karashi mustard crema	18	butter poached mini lobster rolls toasted brioche, tarragon-calabrian chile aioli, chive	24
blonde miso spaghetti chitarra king crab, fresno chile, garlic chive, uni butter	25	wagyu beef tartare crispy potato galette, caper, truffle aioli, parmesan, cured egg yolk	20
steamed chicken dumplings shiitake mushroom, savoy cabbage, chicken dashi butter, chili crisp, scallions	16	sesame crusted tuna tataki sweet onion ponzu, radish, scallion, avocado, chili crisp aioli	18
hazelnut crusted scallops jerusalem artichoke veloute, braised smoked pork belly, chanterelle mushroom, lemon-beurre noir, Burgundy truffle	21	braised oxtail croquettes smoked bone marrow-onion soubise, pickled onion gremolata	14
warm smoked salmon maple-miso glaze, karashii mustard, apple-dashi beurre blanc, salmon roe	16		

SPECIALTY SUSHI

chirashi bowl assorted sashimi, fruits + vegetables, over sushi rice	35	sfg crab, asparagus, avocado, warm lobster, scallion, garlic miso cream sauce	25
unagi bowl wood fire grilled eel, rice, scallions, sesame seeds, kabayaki sauce	20	t.n.t crab, avocado, cucumber, baked scallops, onion, bacon, mushrooms, sweet soy, scallions	27
sushi nachos tuna, salmon, yellowtail, jalapeño, red onion, fried garlic, scallions, red ginger, yuzu mayo, spicy mayo, sriracha, bonito flakes, togarashi wontons	21	roc city tuna, salmon, yellowtail, wasabi, red ginger, sriracha, spicy mayo, kabayaki sauce, scallions, fried garlic	25



SUSHI

yellowtail roll	15
yellowtail hamachi, scallion, jalapeño, salmon roe, ponzu	
garden grove	15
cucumber, avocado, pickled carrot, asparagus, scallion, fried garlic, sesame seed	
california	14
crab, avocado, cucumber	
spicy roll	16
choice of one: tuna, salmon, yellowtail spicy sauce, scallion	
coconut shrimp	16
avocado, thai red curry mayo, spicy peanut-coconut crumble, cilantro	
electric feel	18
f.w. eel, avocado, cucumber, cream cheese, spicy mayo, scallions, fried garlic, kabayaki sauce	
spicy kani	16
pickled jalapeno, cucumber, scallion, wrapped in tuna, yuzu-wasabi mayo, tempura crisp	
king roll	16
yuzu koshu, shrimp, cucumber, avocado, wrapped in salmon, torched with sweet miso glaze	
sushi combo #1	30
choice of 1 house roll, 3pc sashimi or nigiri, seaweed salad	
sushi combo #2	45
choice of 2 house rolls, 3pc sashimi or nigiri, seaweed salad	

NIGIRI + SASHIMI

2 pc nigiri / 3 pc sashimi

tuna	9 / 13
salmon	8 / 11
yellowtail	9 / 13
eel	9 / 13

LARGE PLATES

red wine braised shortrib	38
garlic potato puree, pearl onion, baby carrot, brussels sprouts, bacon lardon	
roasted long island duck breast + thigh confit	43
spiced orange, honey + vanilla glaze, kabocha squash, beluga lentils, maitake mushroom, baby turnip, radicchio, pickled date, duck jus	
livorno fish + shellfish stew	45
daily selection of fish + shellfish, tomato brodetto, fregola sarda	
daily fish	MP
lemon, garlic + caper salsa verde	
vb burger	24
8 oz seven bridges farm chuck, short rib + brisket blend, oxtail hot sauce, american cheese, shredded lettuce, crispy onions, chipotle aioli, french fries	
10oz domestic wagyu flank steak	42
sansho, sichuan + green peppercorn au poivre sauce, french fries	
12oz australian wagyu strip steak	65
garlic butter, tare, crispy onion	

SIDES

french fries	10
duck fat fried brussels sprouts	10
palm sugar-fish sauce caramel, fresno, apple, pickled mustard seed	
fire roasted japanese sweet potatoes	10
creme fraiche, bacon, scallions, crispy garlic	
fire roasted king trumpet mushrooms	10
soy-garlic butter glaze, crispy onion	
smoked gouda + cauliflower gratin	10
add 4oz lobster	24
tempura onion rings	10
wasabi-mustard sauce	

