



DINNER MENU

HOT TEASE

edamame

soy, salt 7

spicy edamame

spicy chili crisp oil, sriracha, chili threads 9

izakaya fries

potato, kewpie, seaweed salt, dancing bonito flakes, okonomi 16

fried shrimp thing

6pc tempura shrimp, eel sauce, spicy kewpie, chili crisp oil, miso, sesame, chili threads, scallions 18

[vegetarian? ask for a "sweet potato thing"]

shishito peppers

blistered shishito peppers, salt 9

seared scallop*

pan seared scallop*, avocado puree, chili oil, soy mustard 15/ea

asparagus tempura

sriracha vinaigrette sauce 12

korean bbq

9pc beef short ribs, korean teriyaki sauce, sesame, scallion 24

wagyu tataki*

3pc wagyu beef* [a5 bms-10], mustard soy, scallion, cilantro, fried onion 19

in kyun jung "chef paul"

executive chef

omakase at the sushi bar only. \$150/ person

SOUP & SALAD

sunomono salad

japanese cucumber salad, soy vinaigrette, wakame seaweed, tomatoes, ebi [shrimp] 16

seaweed salad

wakame chukka, hijiki, seaweed, cucumber, sesame seeds 7

ika sansai [calamari salad]

seasoned squid, vegetables 9

"kobe-kale" salad

hand massaged kale, yuzu dressing, tomato, avocado, pepitas, cranberry and sesame seeds 16

miso soup

8oz miso, wakame, tofu, scallion, fried onion 7

COOL TEASE

tuna tartare*

chopped tuna, gochujang sauce, guacamole, tobiko, crema, ponzu, micro cilantro, chips 21

hamachi carpaccio*

4pc yellowtail sashimi*, serrano pepper, scallion, tobiko, cilantro, fried leeks, soy mustard dressing 19

cb style sashimi*

5pc torched salmon sashimi, chili crisp oil, wasabi yuzu, tiny rice crackers, chili threads 26

Live Music in the Garden Tues & Thur 3-6pm

LUNCH 12-4 | HAPPY HOUR 4-5pm | DINNER 5-9

TRADITIONAL SUSHI

nigiri

2 pc/ order

tako [octopus] 10

ebi [shrimp] 7

unagi [eel] 9

inari [tofu pocket] 6

shiitake mushroom 8

*maguro [blue fin tuna] 12

*shake [salmon] 10

*hamachi [yellowtail] 10

*hotate [scallop] 14

*bincho [albacore tuna] 10

*ama ebi [sweet shrimp] 18

*uni [sea urchin] 32

*toro [tuna belly] 22

*otoro [fatty tuna belly] 26

aburi nigiri

aburi=flame-torched fish on top of rice (1 pc/ order)

*tuna w/chili kosho 7

*salmon w/citrus kosho 6

*yellowtail w/scallion 6

*scallop w/lime 9

*toro w/caviar 15

*aburi platter [5 piece] 38

*wagyu w/ caviar + kosho 16

sashimi

sashimi = 3 pc/ order

tako [octopus] 14

ebi [shrimp] 10

unagi [eel] 13

*maguro [blue fin tuna] 15

*shake [salmon] 13

*hamachi [yellowtail] 14

*hotate [scallop] 19

*bincho [albacore tuna] 14

*ama ebi [sweet shrimp] 24

*toro [tuna belly] 29

*otoro [fatty tuna belly] 34

sashimi platter* [moriawase]

15pc chef best choice 65

VEGETARIAN ROLLS

green-go

roasted portobello, asparagus, topped w/ avocado, yuzu-kale, basil vinaigrette 19

handlebar

tempura sweet potato, crispy onion, jalapeno, scallions, sesame, gochugang, okonomi 21

RAW ROLLS*

red lady*

spicy tuna*, jalapeno, cucumber, topped w/ seared tuna sashimi*, crispy leeks, tobiko 22

mount yotei*

salmon tartare*, jalapeno, avocado, yuzu soy, seared salmon sashimi*, ikura, cilantro 24

fish + chips*

avocado cucumber, topped with spicy negihama*, aji aioli, crispy string potatoes, tartar sauce 23

barcelona*

spicy tuna*, cucumber, jalapeno, seared toro, serrano, tobiko, mustard soy 27

negitoro wasabi*

chopped toro*, scallion, kizami wasabi, sesame seeds, mango sauce 25

c.b. monster*

spicy salmon*, jalapeno, avo, yellowtail, bonito, black pepper, eel sauce, spicy mayo 22

COOKED ROLLS

teo-cali

avocado, cucumber, topped with sesame, kani kama(crab), tobiko 18

surf & turf

shrimp tempura, avocado, topped with seared wagyu beef, eel sauce, thai chili, scallion, tobiko 29

shaggy dog

shrimp tempura, avocado, crab, eel sauce, aji aioli 22



居酒屋茅舍