

DINNER MENU

SOUP & SALAD

sunomono salad

japanese cucumber salad, soy vinaigrette, wakame seaweed, tomatoes, ebi [shrimp] 12

seaweed salad

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

ika sansai [calamari salad]

seasoned squid, vegetables 9

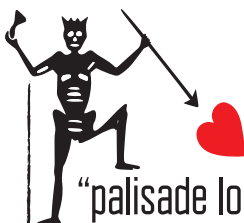
“kobe-kale” salad

massaged kale, yuzu dressing, tomato, avocado, pepitas, cranberry, kizami nori, sesame seeds 16

miso soup

miso, wakame, tofu, scallion, fried onion 7

WEEKLY SPECIALS



“palisade lobster roll” [sushi roll special, cooked]

poached maine lobster, cucumber, kewpie, topped with palisade peaches, avocado, lava salt 36

“sashimi crunch roll” * [sushi roll special, raw]

spicy hamachi and cucumbers, topped with salmon, tuna, avocado, poke sauce, kizami nori, crunch 31

in kyun jung “chef paul”

executive chef

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

APPETIZERS

RAW [ish]

cb style sashimi*

5pc torched salmon sashimi, chili crisp oil, wasabi yuzu, tiny rice crackers, chili threads 27

hamachi carpaccio*

4pc yellowtail sashimi*, serrano pepper, scallion, tobiko, cilantro, fried leeks, soy mustard dressing 21

wagyu tataki*

3pc wagyu beef* [a5 bms-10], mustard soy, scallion, cilantro, fried onion 24

tuna tartare*

chopped tuna, gochujang sauce, guacamole, tobiko, crema, ponzu, micro cilantro, chips 24

seared scallop*

pan seared scallop*, avocado, siracha vinaigrette, tobiko, wasabi ponzu, chili threads 15/ea

FULLY COOKED

izakaya fries

kewpie, okonomi, seaweed salt, dancing bonito 16

shishito peppers

blistered shishito peppers, salt 11

edamame

soy beans, salt 7 [spicy edamame 9]

fried shrimp thing

6pc tempura shrimp, eel sauce, spicy kewpie, chili crisp oil, sesame, chili threads, scallions 18 [vegetarian? ask for a “sweet potato thing” 17]

korean bbq

9pc beef short ribs, korean teriyaki sauce, sesame, scallions 26

karaage chicken

3pc marinated, seasoned, fried chicken, dusted with gochujang powder, lemon, spicy mayo on side 10 [6 piece = 19]

TRADITIONAL SUSHI

nigiri | 2pc/ order

tako [octopus] 10

ebi [shrimp] 7

unagi [eel] 9

inari [tofu pocket] 6

shiitake mushroom 8

*maguro [blue fin tuna] 12

*toro [tuna belly] 22

*otoro [fatty tuna belly] 26

*shake [salmon] 10

*hamachi [yellowtail] 10

*hotate [scallop] 14

*bincho [albacore tuna] 10

*ama ebi [sweet shrimp] 18

*uni [sea urchin] 32

aburi nigiri | 1pc/ order

aburi=flame-torched fish on top of rice

*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 | 3pc/ 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 shiitake, asparagus, topped w/ avocado, yuzu-kale, basil vinaigrette 22

handlebar

tempura sweet potato, crispy onion, jalapeno, scallions, sesame, gochugang, okonomi, beets, kapyo, goat cheese, micro cilantro 22

RAW SUSHI ROLLS*

red lady*

spicy tuna*, jalapeno, cucumber, topped w/ tuna sashimi*, crispy leeks, tobiko 25

mount yotei*

salmon tartare*, jalapeno, avocado, yuzu soy, seared salmon sashimi*, ikura, micro cilantro 32

barcelona*

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

negitoro wasabi*

chopped toro*, scallion, kizami wasabi, sesame seeds, mango sauce 24

c.b. monster*

spicy salmon*, jalapeno, avo, yellowtail, bonito, black pepper, eel sauce, spicy mayo 23

COOKED SUSHI ROLLS

teo-cali

avocado, cucumber, topped with sesame, kani kama(crab), tobiko 20

surf & turf

shrimp tempura, avocado, topped with seared wagyu beef, eel sauce, thai chili, scallion, tobiko 32

shaggy dog

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