



Takumi is a fresh, fun and flavorful scene
 THAT OFFERS THE FRESHEST SUSHI AND THE MOST FUN HIBACHI TABLES.

Takumi sushi bar is our intimate 8-seat sushi counter serving a curated omakase sushi dinner to satisfy your taste buds. We serve Edomae-style Sushi to the purists and enthusiasts alike. Our ingredients are sourced directly from Toyosu Fish Market in Tokyo to ensure that we always deliver the highest quality and authentic taste. A reservation will not only secure you a spot, but it will help our Executive chef prepare for each day and create particular sushi experiences for each guest. Please let us know when you reserve if you have any food allergies or aversions of particular fish so that we can take the best care of you.





▪ SOUP スープ

Blonde Miso Soup | 3

Soybean broth w. wakame seaweed & tofu

🍣 Spicy Seafood Soup | 10

Tofu, egg, assorted seafood & zucchini

Japanese Clear Soup | 3

Mushroom, scallion & crispy onion

🍣 Takumi Dumpling Soup | 7.5

Spinach, scallion, & crispy onion

TAKUMI
DUMPLING
SOUP



SPICY
SEAFOOD
SOUP

▪ SALADS サラダ

House Salad | 5

Garden greens w. house ginger dressing

Seaweed Salad | 7

Marinated seaweed & Japanese spices

Avocado Salad | 7.5

Garden greens, tomato & aged balsamic vinegar

Kani Salad | 8

Shredded crab, tobiko, crunch, cucumber & mango with spicy aioli

🍣 Sashimi Salad*

Tuna 14 | Salmon 13

Garden greens, avocado & wasabi yuzu

🍣 Poke Salad* | 14

Tuna, Salmon, Avocado, Diced mango, Shibazuke pickles, Edamame, Seaweed salad with spicy yuzu dressing

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

Food Allergies?

If you have a food allergy, please speak to the owner, manager, chef or your server.



VIETNAMESE
EGGPLANT
FRIES

▪ HOT TASTINGS

熱い・前菜

☞ **Slow-cooked Baby Back Ribs | 14**

Cucumber & tamarind chili glazed

☞ **Vietnamese Eggplant Fries | 9**

Spicy mayo & pickled vegetable

Takumi Popcorn Chicken | 11

Salt, pepper, Japanese yuzu aioli

Spicy Tuna Gyoza | 13

6 pcs of crispy spicy tuna dumpling, homemade guacamole & Thai mango chili sauce

☞ **Peking Duck Dumpling | 10**

Crispy shallot & hoisin lime sauce

Wagyu Beef Meatballs | 13

Japanese 7 spice, melted cheese & ginger soy glazed

Thai Crab Cakes | 13

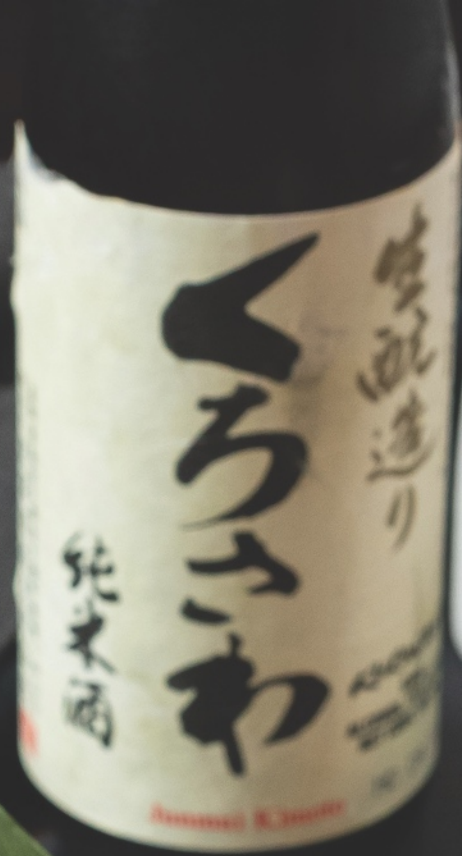
With asian slaw, honey mustard, mango salsa

☞ **Short Ribs & Bone Marrow | 14**

Pulled beef, toast & teriyaki sauce

SLOW-COOKED
BABY BACK RIBS





TOAST



■ SHORT RIBS & BONE MARROW

▪ COLD TASTINGS 冷製前菜

Truffle White Tuna* | 11

Guacamole, cashew nut, tobiko & truffle ponzu

☞ New Style Yellowtail Jalapeno* | 13

Melon ball, cucumber, fresh wasabi & truffle ponzu

Tuna or Salmon Pizza* | 13

Guacamole, rice crackers, tobiko, & jalapeno w. wasabi aioli

☞ Takumi Sushi Taco | 9

Pan-seared yellowtail, lettuce, scallion & ponzu

Tuna / Salmon / Yellowtail Tartare* | 14

Avocado, crispy shallot, quail egg, wonton chips & Japanese dressing

☞ Shooting Stars | 13

Spicy crab, shrimp, mango, jalapeno, avocado, lettuce wrapped with clear rice paper w. yuzu sauce



KUMAMOTO OYSTER



TRUFFLE WHITE TUNA



SUSHI BOMB



SALMON TARTARE

☞ Sushi Bomb* | 14

Tuna, salmon, yellowtail & white tuna avocado & mango salsa

Fluke Crudo | 13

Flash-Marinated Fluke, onions, Jalapeño, Japanese aged vinegar infused olive oil

Kumamoto Oyster* | 24

Half dozen of oysters, cocktail sauce, ponzu & tabasco

☞ Crispy Sushi Cake*

Choice of:

Tuna / Salmon / Yellowtail | 15

Toro | 17

Panko crusted sushi rice, guacamole, truffle oil, Asian herb sauce

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AVOCADO



TAKUMI
SUSHI TACO



GYOZA



SOFT SHELL
CRAB TEMPURA

CLASSIC APPETIZERS

前菜

Eda-mame | 6

Spicy Eda-mame | 7

*Steamed Japanese soybeans w. sea salt
Togarashi Parmesan*

Gyoza or Veg Gyoza | 7

Japanese Pan-fried dumpling

Shrimp Shumai | 7

Steamed shrimp dumpling

Japanese Spring Roll | 7

*Crispy fried vegetable spring roll
w. sweet & sour dipping sauce*

Yakitori | Chicken 8 / Beef 9

*Chicken or beef grilled skewers glazed
w. teriyaki sauce*

Crispy Calamari | 11

Sweet Thai dressing w. mango

Vegetable or Chicken Tempura | 9

Shrimp Tempura | 10

Lightly crispy fried w. vegetables

Beef Negimaki | 13

*Broiled thin-slice steak wrapped around
scallion in teriyaki sauce*

☞ Rock Shrimp Tempura | 13

Tossed w. spicy creamy sauce

☞ Soft Shell Crab Tempura | 13

Guacamole, sweet Thai chili sauce

ROCK SHRIMP
TEMPURA



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if a person in your party has a food allergy*

SUSHI OR SASHIMI A LA CARTE

One piece sushi /
Two pieces sashimi
(some exceptions)

すし さしみ

TUNA

Ahi Tuna* (<i>Big eye</i>)	4
Super White Tuna* (<i>Escolar</i>)	4
Pepper Tuna*	3.5
Blue Fin Toro*	8

SALMON

Scottish Salmon* (<i>Sake</i>)	4
Smoked Salmon*	4
Wild Salmon*	5

YELLOWTAIL

Yellowtail* (<i>Hamachi</i>)	4
Amber Jack* (<i>Kampachi</i>)	5

ROE

Salmon Roe* (<i>Ikura</i>)	6
Flying Fish Roe* (<i>Tobiko</i>)	4
Black Caviar*	3.5
Wasabi Caviar*	3.5



WHITE FISH

Striped Bass* (<i>Suzuki</i>)	3.5
Fluke* (<i>Hirame</i>)	4
Mackerel* (<i>Saba</i>)	3
Japanese Red Snapper* (<i>Madai</i>)	5
Shima Aji*	6

SHELL FISH

Crab Sticks (<i>Kani</i>)	4
Jumbo Shrimp (<i>Ebi</i>)	4
Red Clam* (<i>Hokigai</i>)	4
Squid* (<i>Ika</i>)	4
Octopus (<i>Tako</i>)	3.5
Sea Scallop* (<i>Hotate</i>)	4.5
Sweet Shrimp* (<i>Boton Ebi</i>)	6
Sea Urchin* (<i>Uni</i>)	7
Alaskan King Crab	10

OTHERS

Omelette (<i>Tamago</i>)	2.5
Fresh Water Eel (<i>Unagi</i>)	4

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SUSHI BAR

ENTRÉE

寿司

Served w. miso soup
or green salad



SASHIMI
PANDORA BOX

Maki Combo A* | 17

Tuna avocado, salmon avocado & yellowtail jalapeño roll

Maki Combo B* | 18

Spicy tuna, spicy salmon & spicy yellowtail

Maki Combo C | 19

California roll, Tokyo roll, shrimp tempura roll

Takumi Style Handroll Combo* | 18

Spicy tuna, jumbo lump crab meat, yellowtail jalapeno, salmon & mango salsa

Sushi Platter* | 23

9 pcs assorted sushi w. tuna roll or California roll

Chirashi* | 23

Assorted variety of fish over sushi rice

Sashimi Platter* | 25

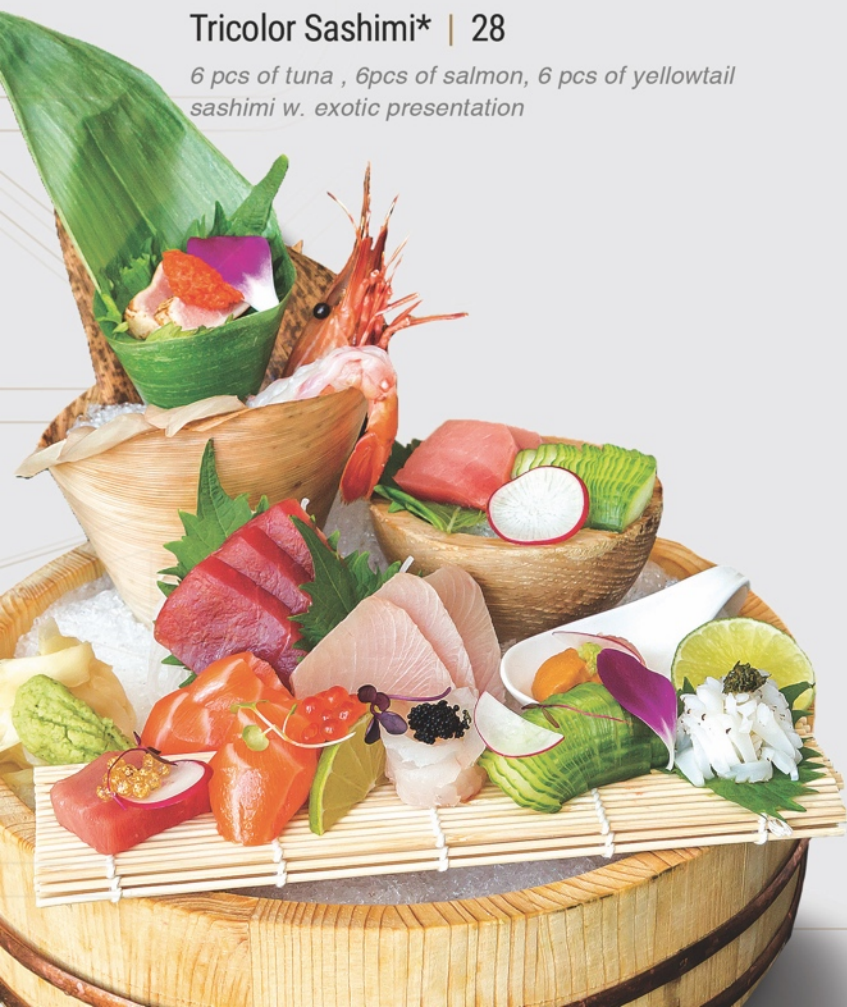
18 pcs of chef's selected sashimi w. exotic presentation

Tricolor Sushi* | 26

3 pcs of salmon, 3 pcs of tuna & 3 pcs of yellowtail w. tricolor roll.

Tricolor Sashimi* | 28

6 pcs of tuna, 6 pcs of salmon, 6 pcs of yellowtail sashimi w. exotic presentation



Sushi Sashimi Platter for One* | 28

12 pcs of sashimi, 5 pcs of sushi & spicy crunch tuna avocado roll

Sushi Sashimi Platter For Two* | 61

18 pcs of sashimi, 10 pieces of sushi w. two chef's selection special roll

Sushi For Two* | 49

18 pcs sushi w. two chef's selection special roll

Sashimi For Two* | 53

35 pcs of chef's selection premium sashimi

Sashimi Pandora Box* | 30

Dive into adventure with the chef's selection of the most fresh assorted fish, unique sauce & paired toppings that come together for a perfect sashimi entrée.

Chef's Tasting

"Takumi" is the Japanese word for Artisan. Chef's Tasting options are an expression of the passion and creativity for food we wish to share with you. Every course is crafted one-by-one to savor in its own unique way. Premium fish. Exceptionally fresh. Perfectly paired. That's what "Takumi" means to us.

Classic | 75

8 pcs premium sushi & signature roll

Indulgent | 125

2 appetizers, 10 pcs premium sushi & signature roll

Sushi bar only. Advanced reservations recommended for best experience.

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YELLOWTAIL

CRAB
MEAT

SPICY
TUNA

SALMON

■ TAKUMI STYLE
HANDROLL COMBO



CLASSIC ROLLS / HAND ROLLS

おいしい

RAW

Tuna Roll*	6
Salmon Roll*	6
Yellowtail Scallion Roll*	6
Spicy Tuna / Salmon / Yellowtail Roll*	7
Tuna Avocado Roll*	7
Tuna Cucumber Roll*	6.5
Salmon Avocado Roll*	7
Salmon Jalapeno Roll*	6
Pepper Tuna Avocado Roll*	6
Alaskan Roll*	7
<i>Salmon, avocado & cucumber</i>	
Yellowtail Jalapeno Roll*	6.5
Spicy Crunchy Scallop Roll*	8
Negi Toro Roll*	10
<i>Bluefin Toro and scallion</i>	
Rainbow Roll*	12

COOKED

California Roll	6
Boston Roll	6
Shrimp (Avocado / Cucumber) Roll	6
Salmon Skin Roll	5
<i>Salmon skin & cucumber</i>	
Philadelphia Roll	7
<i>Smoked salmon, cream cheese & cucumber</i>	
🍣 Tokyo Roll	7
<i>Spicy crunchy shrimp and crab meat</i>	
Eel (Avocado / Cucumber) Roll	8
Chicken Tempura Roll	7
Shrimp Tempura Roll	8
Spider Roll	11
<i>Soft shell crab tempura, spring mix & cucumber</i>	
Dragon Roll	12
<i>Eel, cucumber top w. avocado</i>	

Food Allergies?

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VEGETABLE MAKI

Cucumber Roll	5
Avocado Roll	5
Peanut Avocado Roll	5
Sweet Potato Tempura Roll	6
AAC Roll	6
<i>Asparagus, avocado & cucumber</i>	
🍣 Purple Obsession Roll	8
<i>Purple potato tempura, purple forbidden rice, coconut shavings with sweet soy glazed</i>	

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🍣 Indicates Recommended by Takumi





AKIWA

SIGNATURE ROLLS

Substitution in roll + \$1

brown rice / black rice / soy paper

Sunny Roll* (no rice) | 15

INSIDE: *bread crumbs crusted mango, salmon*
TOPPED: *spicy salmon & black tobiko*
SAUCE: *kabayaki sauce & spicy aioli*

Low Carb Roll* (no rice) | 16

INSIDE: *tuna, salmon, yellowtail, guacamole, asparagus*
TOPPED: *wrapped w. cucumber*
SAUCE: *ponzu sauce*

Westfield Roll | 16

INSIDE: *tempura lobster*
TOPPED: *lobster salad, mango sliced*
SAUCE: *eel sauce & mango puree*

Ⓞ Fancy Toro Roll | 16

INSIDE: *spicy tuna, mango & shrimp tempura*
TOPPED: *lobster salad & toro*
SAUCE: *sweet soy glazed & mango sauce & chopped wasabi sauce*

Black Angel Roll | 17

INSIDE: *shrimp tempura & mango*
TOPPED: *lobster salad, eel, avocado, black tobiko*
SAUCE: *eel sauce, mango puree & sweet plum*

MAY ROLL



FANCY TORO ROLL



Dynamite Roll | 16

INSIDE: *shrimp tempura, eel & avocado*
TOPPED: *lobster salad*
SAUCE: *spicy remoulade & sweet soy glazed*

Ⓞ Angry Dragon Roll* | 15

INSIDE: *shrimp tempura & spicy tuna*
TOPPED: *yellowtail, avocado & jalapeno*
SAUCE: *yuzu wasabi*

Ⓞ Amazing Tuna Roll* | 16

INSIDE: *spicy tuna, avocado*
TOPPED: *seared tuna*
SAUCE: *spicy mayo, wasabi mayo & eel sauce*

American Dream Roll | 16

INSIDE: *rock shrimp tempura & avocado*
TOPPED: *kani & lobster salad*
SAUCE: *spicy mango sauce*

Ⓞ Untouchable Roll* | 16

INSIDE: *spicy salmon, tuna & avocado*
TOPPED: *tuna, salmon & yellowtail*
SAUCE: *yuzu miso & sweet soy glazed & mango salsa*

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Land & Sea Roll* | 16

INSIDE: salmon, tuna & avocado
TOPPED: seared filet mignon & scallion
SAUCE: wasabi aioli & homemade wagyu beef sauce

Rock N Roll* | 15

INSIDE: coconut shrimp, cucumber & avocado
TOPPED: grilled spicy kani, scallop & rice crackers
SAUCE: eel sauce, wasabi mayo

Veggie Rainbow | 13

INSIDE: cucumber, avocado, asparagus & sweet potato
TOPPED: mango, sundried tomato, avocado
SAUCE: yuzu salt

May Roll* | 15

INSIDE: shrimp tempura, spicy tuna & fresh pineapple
TOPPED: white tuna & mango
SAUCE: sweet soy glazed & strawberry mango sauce

Takumi Roll* (w. black rice) | 16

INSIDE: lobster tempura, avocado
TOPPED: lobster salad, pepper tuna
SAUCE: eel sauce, spicy mayo

Fashion Lady Roll* | 15

INSIDE: spicy king crab, shrimp tempura, sliced apple, kumho soybean paper wrapped
TOPPED: pepper tuna & avocado
SAUCE: tomato onion salsa

Vocalno Roll* | 16

INSIDE: bread crumbs crusted spicy crab, eel, avocado, asparagus
TOPPED: jalapeño, tobiko
SAUCE: sweet soy, spicy mayo, wasabi mayo

TAKUMI ROLL



FASHION LADY ROLL



TORO SUSHI CAKE



KITCHEN ENTRÉES アントレ

Served w. white rice & miso soup or salad

Chef's Selections

Tokyo Style Crispy Chicken | 19

Seasonal vegetable & honey soy glazed

🍷 Spicy Crabmeat Crusted Filet Mignon* | 30

Kabayaki hibachi vegetables, spicy crabmeat with Maui onion butter soy sauce

Oven-Baked Atlantic Salmon | 22

Caramelized onions, mushroom ragout & truffle soy

🍷 King of the Sea | 33

Lobster tail, shrimp, scallop, tempura pumpkin, sautéed medley vegetables & miso butter sauce

Saikyo Miso Chilean Sea Bass | 29

Sautéed seasonal vegetable, black coconut sticky rice & orange miso sauce

TERIYAKI 照り焼き

Served w. miso soup or salad, also comes with mashed potato & seasonal vegetables. Our teriyaki sauce is made from 100% molasses sugar

Tofu Teriyaki | 17

Organic Chicken Breast Teriyaki | 19

Angus Steak Teriyaki | 25

Shrimp Teriyaki | 23

Norwegian Salmon Teriyaki | 23

TEMPURA 天ぷら

Served w. white rice & miso soup or salad

Vegetable Medley Tempura | 16

Organic Chicken Breast Tempura | 17

Shrimp & Vegetable Tempura | 18

KING OF THE SEA



RICE & PASTA

🍷 Ginger Crab Fried Rice | 14

Melted leeks, shallots & shredded kani

🍷 Pineapple Fried Rice | 12 / 13

Choice of: chicken / shrimp

Japanese Fried Rice | 10

Choice of: chicken / shrimp / steak / vegetable

Tempura Udon Soup | 14

Shrimp tempura, assorted vegetables, udon broth

Nabeyaki Udon Soup | 15

Chicken, egg, seasonal vegetable & two pcs shrimp tempura on the side

Seafood Udon Soup | 16

Stir Fried Noodle | 14 (Yaki Udon / Soba Noodle)

Choice of: vegetable / chicken / shrimp / steak
/ Seafood +\$2

🍷 Tonkotsu Black | 14

Pork chashu, soft boiled eggs, kikurage & sweet corn

🍷 Tonkotsu Spicy Miso | 15

Assorted seafood, soft boiled eggs, kikurage & sweet corn





FILET
MIGNON

SPICY
CRAB MEAT

■ SPICY CRABMEAT
CRUSTED FILET
MIGNON

HIBACHI 烤肉

Served with clear soup, green salad, 2 pcs hibachi shrimp (cooked together), hibachi vegetable & one bowl of steamed white rice.

\$2 Extra to upgrade to hibachi fried rice.
\$3 Extra to upgrade to hibachi noodle.

Single Item Dinner

Vegetable (No Shrimp)	17
Chicken	19
Salmon	23
Shrimp	23
Scallop	27
Filet Mignon*	29
T-bone Steak*	30
Angus Steak*	25
Chilean Sea Bass	30

Combination Dinner

Chicken & Shrimp	23
Chicken & Scallop	25
Chicken & Salmon	23
Shrimp & Scallop	25
Angus Steak & Chicken*	24
Angus Steak & Scallop*	25
Angus Steak & Salmon*	25
Angus Steak & Shrimp*	25

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Connoisseur Delight

Filet Mignon & Chicken*	27
Filet Mignon & Salmon*	28
Filet Mignon & Shrimp*	28
Filet Mignon & Scallop*	29
Filet Mignon & Lobster*	36
Lobster & Chicken	31
Lobster & Shrimp	32
Lobster & Steak*	35
Twin Lobster Tails	37
Ocean's Treasure	39
<i>Shrimp, scallop, lobster</i>	
Land & Sea*	49
<i>Filet mignon, lobster, shrimp, scallop</i>	

Hibachi Side Order

(must order w. entrée)

Salmon (4.5oz)	9
Chicken (5oz)	6
Shrimp (6 pcs)	9
Sirloin Angus Steak* (5oz)	10
Scallop (5oz)	14
Filet Mignon* (5oz)	13
Hibachi Noodle	4
Hibachi Fried Rice	4

A La Carte Sides

Brown Rice	2
Sushi Rice	3
Black Rice	3
Mashed Potato	6
Sautéed or Steamed Veg.	8

Children's Menu

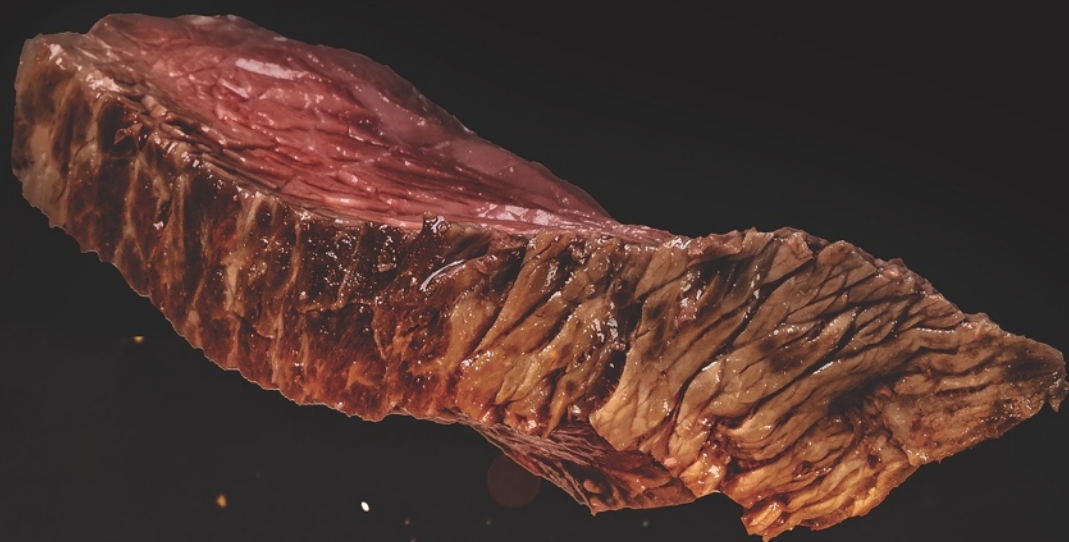
FOR CHILDREN AGE 12 OR UNDER

Served with Mushroom Soup or Salad

Choice of rice: White, Brown, Black

Sub to Hibachi fried rice + \$2 or Noodles \$2

Vegetable	13	Angus Steak	16
Chicken	14	Filet Mignon	18
Shrimp	14	Scallop	18
Salmon	14		



Lunch Specials are available MONDAY – SATURDAY: until 3:00PM *EXCEPT HOLIDAYS

LUNCH ROLLS SPECIAL

ANY 2 ROLLS \$11 | ANY 3 ROLLS \$14

Served w. miso soup or green salad w. ginger dressing

RAW

Tuna Roll*
Salmon Roll*
Yellowtail Scallion Roll*
Tuna Avocado Roll*
Salmon Avocado Roll*
Seared Tuna Scallion*
Spicy Tuna Roll*
Spicy Crunch Salmon Roll*
Alaska Roll*

COOKED

Boston Roll
Eel Avocado Roll
Shrimp Tempura Roll
Tokyo Roll
California Roll
Eel Cucumber Roll
Chicken Tempura Roll
Shrimp Avocado Roll
Philadelphia Roll

VEGETARIAN

AAC Roll
Peanut Avocado Roll
Avocado Roll
Cucumber Roll
Sweet Potato Tempura Roll
Avocado Cucumber Roll

SUSHI SASHIMI LUNCH

Served w. miso soup or green salad w. ginger dressing

Sushi Lunch* 14
6 pcs of assorted sushi & California roll

Sushi Sashimi Combo* 17
6 pcs assorted sashimi, 4 pcs assorted sushi & tuna roll

Sashimi Lunch* 16
12 pcs of assorted sashimi

Chirashi Lunch* 13
Assorted sashimi over sushi rice

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▪ HIBACHI LUNCH

\$2 Extra for Hibachi fried rice or Hibachi noodle.

Served w. clear soup, green salad, hibachi vegetable & steamed white rice.

Vegetable <i>(no shrimp)</i>	8	Salmon	13	Filet Mignon*	16
Chicken	11	Shrimp	13	Combo Lunch	16
Angus Steak	14	Scallop	14	<i>Your choice of two items: chicken / angus steak / shrimp / scallop / salmon</i>	

▪ LUNCH BOX

LUNCH \$13.95

DINNER \$22

SET 1

BEEF NEGIMAKI

Served with white rice, miso soup, kani salad, spring roll, California roll & mixed fruits

SET 2

SHRIMP & SCALLOP TERIYAKI

Served with white rice, miso soup, kani salad, spring roll, California roll & mixed fruits

SET 3

CHICKEN KATSU / CHICKEN TERIYAKI

Served with white rice, miso soup, kani salad, spring roll, California roll & mixed fruits

SET 4

VEGETABLE TEMPURA MEDLEY / SHRIMP & VEGETABLE TEMPURA

Served with white rice, miso soup, seaweed salad, spring roll, Avocado roll & mixed fruits

SET 5

BEEF TERIYAKI

Served with white rice, miso soup, kani salad, spring roll, California roll & mixed fruits

SET 6

SALMON TERIYAKI

Served with white rice, miso soup, kani salad, spring roll, California roll & mixed fruits



POKÉ BOWL
ポークボウル

LUNCH

Any 2 proteins \$13
Any 3 proteins \$15

DINNER

Any 2 proteins \$19
Any 3 proteins \$24

1

CHOOSE ONE BASE

Sushi rice
Brown rice
Purple rice

Mix green
Green tea soba + \$1

2

PICK YOUR PROTEIN

Organic tofu
Organic chicken
Tuna*
Salmon*
Yellowtail*
Shrimp

White tuna*
Spicy tuna*
Spicy salmon*
Spicy yellowtail*
Spicy kani
White fish tempura

3

ADD MIX-INS

Choose up to 4

Edamame
Seaweed salad
Sweet corn
Pickled ginger
Jalapeno
Kani salad
Calamari salad
Pineapple

Scallion
Onion
Shibazuke pickles
Cucumber
Beet
Avocado
Diced mango

4

CHOOSE ONE FLAVOR

Sesame shoyu
Spicy aioli
Wasabi dressing
Fresh ponzu
Sweet kabayaki

Yuzu citrus
Gluten-free soy sauce
Spicy mango
Spicy yuzu
Sriracha Aioli

5

TOPPINGS

Choose up to 3

Sesame seeds
Coconut shavings
Fish egg*
Kizami seaweed

Shredded purple potato tempura
Furikake
Fish flake



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