



HAPPY HOUR



MONDAY-FRIDAY 4:30-6

5-course chef's tasting \$45/person

NIGIRI AND SASHIMI 2pcs

MARKET FISH SELECTION* chef's choice	10	16
MAGURO* bigeye tuna	8	14
SAKE atlantic salmon	7	14
SUZUKI* striped bass	7	14

CRUDO

HIRAMASA SERRANO*

yellowtail, asian pear, coconut ponzu 14

KING SAKURA*

Big Glory Bay king salmon, blood orange, fennel, pomegranate 15

MAKI

AVOTRON (v)

avocado, house pickles, cashew crisp, pickled mustard seed, yuzu aioli 8

PRIME DRY AGED MAKI

chef's choice market fish, avocado, yuzu kosho, green onion, sesame 8

LUCKY LIBATIONS

COCKTAILS

SEASONAL MULE

deep eddy vodka, seasonal fruit, lemon, ginger beer 9

BEE'S KNEES

empress indigo gin, creme de violette, honey, lavender, lemon 9

WHISKY SPRITZER

crisp, smooth whisky, sparkling soda, citrus-kissed 9

HOT TASTING

EDAMAME (v)

steamed soybeans, sea salt 6

WAGYU HOT ROCK*

texas wagyu, ponzu, negi 9

SPINACH & SHIITAKE DUMPLINGS (v)

cashew cheese, red curry oil, cilantro 7

BRUSSELS SPROUTS (v)

crisped brussels sprouts, lemongrass soy 8

CRISPY PORK BELLY KAKUNI

soy-braised pork belly, sweet plantain, wild rice furikake, gooseberry 9

CHICKEN KARAAGE

shiso, red onion, ponzu verde 10

OKASHI

YUZU PIE

graham cracker, toasted marshmallow meringue, yuzu blueberry, candied pecans 8

BEER

SAPPORO PREMIUM 6

ASAHI SUPER DRY 5

SAKE (300mL bottle)

SOUTHERN BEAUTY 25

CHRYSANTHEMUM MIST 33

TARU 23

MOONLIGHT 24

WINE

BIG SALT 7

DIVISION PINOT NOIR 10

LUNARIA SPARKLING PINOT GRIGIO PET NAT 9



Operating Partner Sunshine Donaghey

Executive Chef Jay Huang

Chef de Cuisine Julio-Cesar Florez

* Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.

NIGIRI AND SASHIMI

NIGIRI SASHIMI

raw

MAGURO* bigeye tuna	6	26
SAKE* Atlantic salmon	5	18
SAKE TORO* Atlantic salmon belly	6	19
KINGU SAKE* BGB king salmon	8	22
KINGU SAKE TORO* king salmon belly	8.5	24
SUZUKI* striped bass	5	20
HIRAMASA* Australian yellowtail	6	22
IKURA* sake marinated salmon caviar	8	
CHIKI TORO* bigeye tuna, pork lardo	9	

cooked

PORK BELLY fig, aji panca, negi	5
WAGYU SHORT RIB chimichurri, crispy shallot	8
UNAGI sesame, tare	8

vegan

AVOCADO yuzu miso sauce, sesame	4
HI-FI MUSHROOM aderezo, lemon zest	5
ZUCCHINI AHIMI shiso, huancaína	4
BEET ginger, sesame	5

MAKI ROLLS

VOLTRON* krab, avocado, pickled cucumber & carrot, topped with tuna, salmon and yellowtail, sesame, spicy mayo, lemongrass soy 24

TRANSFORMER* tempura shrimp, avocado, pickled cucumber & carrot, topped with chef's choice daily market fish, green onion, sesame, spicy mayo, lemongrass soy 28

CRUNCHY ATOMIC SALMON* salmon, avocado, cucumber, panko togarashi, spicy mayo, sriracha 16

ROBO TUNA* bigeye tuna, avocado, cucumber, panko togarashi, spicy mayo, sriracha 16

FARMBOT 2.0 (v) tempura fried green beans, avocado, pickled cucumber and carrot, topped with braised zucchini, sesame, cashew huancaína 16

THE VEGGIEPILLAR (v) fried miso eggplant, sesame, pickled cucumber & carrot, topped with avocado and serrano, yuzu miso, sesame 17

DILL-E* tempura fried roll, salmon, pickled cucumber, avocado, cashew salsa macha, dill, shishito ranch 16

HIRAMASA SHRIMP BATTLE* tempura shrimp, avocado, pickled cucumber & carrot, topped with yellowtail, serrano, spicy mayo, lemongrass soy 24

EEL-MATIC* cucumber, avocado, sesame, banana-pear BBQ sauce 15

SPIDER fried soft shell crab, avocado, honey crisp apple, sesame, red curry oil, spicy mayo 15

SEA-3PO* bigeye tuna, avocado, cucumber, topped with Big Glory Bay king salmon, green onion, spicy mayo, panko togarashi 26

HIRA HIRA* yellowtail, avocado, green onion, crispy shallot, yuzu miso, lemongrass soy, sesame 16

R2D2 texas wagyu beef, green onion, avocado, yuzu kosho, crispy shallot, sesame, cashew huancaína 16

CHEF'S CHOICE

NIGIRI MORIAWASE * 5 piece sushi 28

PRIME MARKET NIGIRI MORIAWASE * 5 piece market sushi 37

SASHIMI MORIAWASE * 5 types of sashimi 65

PRIME MARKET SASHIMI MORIAWASE * assorted market sashimi, 3 pieces per 5 types of fish 90

OMAKASE

Chef Tasting menu for 2

松 325

竹 250

梅 185



*Omakase experience unavailable within one hour of close

CRUDO

HIRAMASA SERRANO*

yellowtail, serrano, asian pear, coconut ponzu 24

SUMMER CEBICHE*

albacore tuna, kiwi, pistachio, beet chips, tea-infused leche de tigre 24

TORO+FIG*

bigeye tuna, black mission fig, cashew, lardo 22

HOT TASTINGS

BRUSSELS SPROUTS (v)

crisped brussels sprouts, lemongrass soy 12

EDAMAME (v)

steamed soybeans, sea salt 7.5

SPICY EDAMAME (v)

spicy hoisin, togarashi 8.5

BEEF HOT ROCK*

texas wagyu, ponzu, negi 18

CHICKEN KARAAGE

ponzu verde, red onion, shiso 15

PEAS AND CARROTS KINPIRA 15

rainbow carrots, snap peas, candied cashew, rayu

FRIED GREEN TOMATO TENSOBA 17

tempura, noodles, shiitake dashi, aji amarillo

FROM OUR KITCHEN

SWORDFISH ANTICUCHO

miso-cured swordfish, aji panca, leek confit 25

WAGYU FRIED RICE

Akaushi beef, shrimp omelette, nori 22

CRISPY PORK BELLY KAKUNI

soy-braised pork belly, sweet plantain, wild rice furikake, gooseberry 17

KING SAKURA*

Big Glory Bay king salmon, blood orange, fennel, pomegranate 26

MADAI TIRADITO*

sea bream, snap pea, meyer lemon, red onion, shiitake dashi 24

TUNA TATAKI*

seared bigeye tuna, cashew chili crisp, watermelon radish, mango zu 22

DUMPLINGS

CRISPY BARBACOA

mango, chipotle, white scallion 12

SPINACH & SHIITAKE (v)

cashew cheese, red curry, cilantro 10

PORK & GINGER

salsa macha, ginger, black vinegar 12

WILD BOAR RAMEN

boar belly chashu, ajitama egg, shiitake, apple-cabbage 18

TANTAN MISO RAMEN

soy-braised sweet potato, bok choy, Peruvian corn, tofu, chimichurri 17

MISO SOUP

wakame, green onion, nori 5

BAO BUNS

PORK BELLY 8

soy-braised, spicy hoisin, house pickles

SHRIMP 9

crispy karaage shrimp, sweet chili, yuzu aioli, red cabbage

EGGPLANT 6

eggplant kabayaki, garlic miso, house pickles, herbs

* Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.