

MAKI ROLLS

VEGETABLE ROLL 11 RICE PAPER WRAPPED, CUCUMBER, AVOCADO, INARI, KANPYO, ASPARAGUS, SHISO, YAMAGOBO	RAINBOW ROLL 19 ALASKAN KING CRAB, SLICED AVOCADO, TUNA, KAMPACHI, WHITE TUNA AND KING SALMON
CALIFORNIA ROLL 12 SNOW CRAB, CUCUMBER, AVOCADO	TORO ROLL 19 BLUEFIN TORO, SCALLIONS, OSHINKO, SALMON ROE
SPICY TUNA ROLL 13 SPICY TUNA, CUCUMBER, SCALLION SLICED FRESH TUNA	TUNA TRUFFLE SANDWICH 19 DICED FRESH AKAMI, BLACK TRUFFLE, SPICY MAYO
WASABI HAMACHI ROLL 13 SPICY HAMACHI, AVOCADO, WASABI TOBIKO	CRISPY ALMOND ROLL 20 TUNA, AVOCADO, SESAME SEEDS, ROLLED IN CRISPY SHAVED ALMONDS (DINNER HOURS ONLY)
WHITE TUNA CRUNCH ROLL 16 SPICY HAWAIIAN WHITE TUNA AVOCADO, SLICED FRESH WHITE TUNA	KOBE ROLL 25 BRAISED BEEF, ENOKI MUSHROOM, KANPYO, SCALLION, ASPARAGUS, SEARED DOMESTIC KOBE, GOLD LEAF (DINNER HOURS ONLY)
SHRIMP TEMPURA ROLL 18 SHRIMP TEMPURA, CUCUMBER, MANGO, AVOCADO, SPICY MAYO	

GEISHA®

SUSHI ENTREES

GEISHA CHIRASHI 49
CHEF'S MIX OF SASHIMI OVER
SEASONED RICE

CHEF'S PLATTERS
CHEF'S SELECTIONS OF THE DAY
\$50, \$75, \$100 PER PERSON

RAW

KUMAMOTO OYSTERS - CALIFORNIA PONZU MIGNONETTE (HALF DOZEN MINIMUM)	3.75 EACH
TUNA TRUFFLE SANDWICH FROM OUR SUSHI BAR, DICED FRESH AKAMI, BLACK TRUFFLE, SPICY MAYO	19

TARTARS

ATLANTIC SALMON WHOLE GRAIN MUSTARD, SHALLOTS, CHILI VINAIGRETTE	14
SPANISH MACKEREL FRESH LOCAL SPANISH MACKEREL, CORIANDER, SCALLIONS, WASABI-LIME VINAIGRETTE	14
YELLOWFIN TUNA FRESH GRATED GINGER, AVOCADO, PONZU	16
TARTAR TRIO A SAMPLING OF OUR THREE TARTARS	29

SALADS

GREEN SALAD FIELD GREENS, PEAR TOMATOES, RICE VINAIGRETTE	9
CHICKEN SALAD GRILLED ORGANIC CHICKEN BREAST, HEARTS OF ROMAINE, NAPA CABBAGE, SESAME VINAIGRETTE	15
GRILLED SHRIMP AND FENNEL SALAD FENNEL POLLEN DUSTED TIGER SHRIMP, SHAVED FENNEL, FRISEE, PEA LEAVES PICKLED GINGER VINAIGRETTE	16
TUNA SALAD LIGHTLY SEARED YELLOWFIN TUNA, ORGANIC MIXED GREENS, SOY-SESAME DRESSING	21

APPETIZERS

CLARIFIED MISO CONSOMME WAKAME, HON-SHEMIJI MUSHROOMS, ORANGE ZEST, SCALLION	9
SHRIMP LOLLIPOP GRILLED MARINATED SHRIMP ON A SUGAR CANE SKEWER, SESAME SAUCE	15
HAMACHI JALAPEÑO SEARED RARE HAMACHI, JALAPEÑO, BONITO, RADISH, SOY-JALAPENO SAUCE	17
LOBSTER DUMPLINGS STEAMED MAINE LOBSTER DUMPLINGS, ANISE SPICED FOAM	16
FRIED OYSTERS SESAME CRUSTED BLUE POINT OYSTERS, SRIRACHA MAYO	18
EGGS BENEDICT POACHED QUAIL EGG, COLD SMOKED TUNA, TRUFFLE URCHIN EMULSION	18
BLACK COD BROILED WITH SWEET MISO	19.50
KOBE BEEF MISHIMA RANCH, CA, FLAT IRON, 3 OZ. SHER RANCH, VICTORIA, AUSTRALIA, STRIP LOIN 3 OZ.	19 40

MAIN COURSES

VEGETABLE UDON SAUTEED UDON NOODLES, PORTOBELLOS, ORGANIC BABY VEGETABLES	21
BROILED SALMON MISO MISO MARINATED ATLANTIC SALMON, SHITAKE, GRILLED SCALLION, MISO GLAZE	26
SNAPPER AMERICAN RED SNAPPER, SHITAKE, WHOLE GRAIN MUSTARD PANADE, SPICY BROTH	29
WILD STRIPED BASS PAN ROASTED LOCAL STRIPED BASS, BRAISED LEEKS, GRILLED ASPARAGUS HON SHEMIJI MUSHROOMS, SOY-GINGER BUTTER	31
LOBSTER MAINE LOBSTER, UDON NOODLES, WILD MUSHROOMS, BLACK TRUFFLE	35
ROASTED CHICKEN KOREAN BBQ ORGANIC CHICKEN, THAI BASIL FRIED RICE, FARM EGG	27
SOY BRAISED BEEF SHORT RIB POMME PUREE, RED CHARD, ROASTED ENDIVE, WASABI-RED WINE JUS	29
FILET MIGNON 8 OZ. FILET, STEAMED RICE, BABY SPINACH, SWEET GARLIC JUS	36
KOBE BEEF STRIP STEAK (VICTORIA-AUSTRALIA) 16 OZ. AUSTRALIAN WAGYU BEEF STRIPLON, WAGYU FRIED RICE	M/P

ACCOMPANIMENTS

EDAMAME WITH SEA SALT	6	ORGANIC VEGETABLES	7
PREMIUM JAPANESE STEAMED RICE	4	VEGETABLE UDON	11
ROASTED SHISHITO PEPPERS	7	THAI BASIL FRIED RICE	9
WILTED PEA SHOOTS	7	WAGYU FRIED RICE	14

SUSHI AND SASHIMI

TUNA		MACKEREL & SARDINES	
BLUEFIN-AKAMI	5	MACKEREL, SABA-JAPAN	6
BLUEFIN-CHUTORO	9	SARDINE, KOHADA-JAPAN	5
BLUEFIN-OTORO	13	HORSE MACKEREL, AJI-JAPAN	5
WHITE TUNA-HAWAII	7		
WHITE FISH		EEL	
FLUKE-ATLANTIC	4.50	UNAGI, FRESHWATER	5
SNAPPER-TAI	6	ANAGO, SALTWATER	5.50
SAYORI-JAPAN	6		
YELLOWTAIL		SHELLFISH	
HAMACHI-JAPAN	5	EBI-GUYANA (COOKED)	4
KAMPACHI-JAPAN	6	BOTAN-ALASKA (RAW)	4
		SCALLOP-MAINE	4.5
SALMON		KING CRAB-ALASKA	6
ATLANTIC-NORWAY	5	GIANT CLAM-WASHINGTON	6
PACIFIC-ALASKA	6		
SQUID & OCTOPUS		ROE	
SQUID, AORILKA-JAPAN	4	FLYING FISH ROE, TOBIKO	4
		SALMON ROE, IKURA	4
		SEA URCHIN, UNI	7
		OCTOPUS, TAKO-JAPAN	4

TASTING MENU

SAMPLE TODAY'S BEST FROM THE KITCHEN AND SUSHI BAR
5 COURSES - \$65, 7 COURSES - \$85
WE KINDLY ASK THE PARTICIPATION OF THE ENTIRE TABLE