

## dinner

### small bites

- chilled edamame - nagasaki salt 5 gf/v  
shishitos - blistered japanese peppers, ponzu, bonito flake 6 v  
house-smoked wings - miso buffalo sauce 8 gf  
poke bowl - cubed sashimi, greens, avocado, fruit, vegetable fritter, black sesame, salsa verde 12  
short rib dumplings - onion, cabbage, dipping sauce 9  
crab rangoon - crab, cream cheese, green onion, sweet & sour sauce 9  
lettuce wraps - confit chicken, candied soy nuts, compressed grapes, crispy vermicelli, bibb 8  
scallop ceviche - mango, coconut milk foam, lime, yuzu, mint, cilantro 12  
deviled egg - smoked salmon, masago 5 gf  
pork belly bun - apple, frisée, mustard vinaigrette 4.5  
kaze slider - blackhawk beef, kimchi, cheddar, charred scallion aioli 4.5  
shrimp bun - tempura shrimp, spicy remoulade, greens, tsume 4.5  
veggie bun - crispy plantain, pineapple salsa, yuzu aioli 4.5 v

### soups & salads

add to salads **crispy tofu-4, chicken-6, salmon-9, tuna-9**

- kaze salad - avocado, cucumber, radish, shishito, shiso vinaigrette 7 gf/v  
chopped salad - iceberg, blue cheese dressing, gorgonzola, bacon, tomato, egg 8 gf  
artisan salad - cranberry, compressed plum, pistachio, goat cheese, yuzu vinaigrette 8 gf/v  
seaweed salad - roasted sesame seaweed salad 5 v  
ramen soup - pork belly, bok choy, poached egg 10  
lemon grass pho - chicken, rice noodles, shishito, thai basil, cilantro 10 gf/v  
vegetable udon soup - seasonable vegetables, udon noodles, miso broth 8 v  
curry udon soup - smoked chicken, curried carrots, roasted green bell peppers, cilantro, chili oil 12  
miso soup - tofu, kelp 4.5 gf/v

### features

- roasted vegetables - seasonal vegetables, rice, miso butter 18 gf/v  
chicken katsu - panko crusted chicken, fried brussels, yuzu aioli, tare, rice 16 gf  
meatloaf - peas, carrots, wasabi mashed, korean bbq sauce, onion straws 18  
ropa vieja - braised flank steak, rice, crispy plantain, black beans, pickled red onion, cilantro 18  
salmon - 7 pepper crust, crispy ramen, bok choy, eggplant, soy roasted mushrooms, general tso's 25  
filet - turnip purée, smoked fingerling potatoes, sautéed broccoli, fresh tomato, demi-glace 32

### nigiri & sashimi (2 per order)

see server for daily sashimi features

- |                        |                        |                      |
|------------------------|------------------------|----------------------|
| tuna (maguro) 8        | yellowtail (hamachi) 7 | king salmon (sake) 7 |
| smoked salmon (sake) 8 |                        | sea eel (anago) 7    |

- sashimi sampler - tuna, salmon, yellowtail 20 gf

### sushi rolls (half - 5pc./full - 10 pc.)

- "otr" - tuna, avocado, cucumber, spicy scallion aioli, ponzu 8/15 gf  
dragon - shrimp tempura, bbq eel, cucumber, avocado, tsume, jalapeño masago 9/17  
salmon - blackened king salmon, cucumber, avocado, yuzu aioli, masago 8/15 gf  
garden of delights - vegetable fritter, avocado, watercress vinaigrette 7/13 v  
spicy california - spicy crab meat, cucumber, avocado 7/13 gf  
jalapeno business - smoked salmon, boursin cheese, blistered jalapeño, ponzu, jalapeño masago 8/15 gf  
mount fuji - salmon, boursin cheese, crab, spicy scallion aioli, volcano sauce, tsume 20  
crunchy scallop - tempura scallop, avocado, spicy scallion aioli, tsume 8/15  
spicy tuna - tuna, avocado, spicy scallion aioli, tsume 8/15 gf  
tiger style - crab meat, king salmon, cucumber, avocado, wasabi mayo 9/17 gf  
caterpillar roll - bbq eel, avocado, strawberry, tsume, tempura crunch 8/15

### sides

- vegetable fried rice - carrot, broccoli, green onion 4 gf/v  
white rice - seasoned or unseasoned 2 gf/v  
french fries - hand cut, seasoned with shichimi and salt 3 v

\* consuming raw or undercooked foods may increase the risk of foodborne illness

gf - denotes an item that can be served gluten free

v - denotes an item that can be served vegan