

# dinner

## small bites

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- 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  
**lettuce wraps** – confit chicken, candied soy nuts, compressed grapes, crispy vermicelli, bibb 8  
**scallop ceviche** – mango, coconut milk foam, lime, yuzu, mint, cilantro 12  
**pork belly bun** – apple, frisee, 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  
**deviled egg** – smoked salmon, masago 5 gf

## soups & salads

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- 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  
**seaweed salad** – roasted sesame seaweed salad 5 v  
**ramen soup** – pork belly, bok choy, poached egg 10  
**seafood ramen** – shrimp, seasonal fish, bok choy, tomato, egg, lemon, cilantro, chili oil 14  
**lemon grass pho** – chicken, rice noodles, shishito, thai basil, cilantro 10 gf/v  
**vegetable udon soup** – seasonable vegetables, udon noodles, miso broth 8 v  
**miso soup** – tofu, kelp 4.5 gf/v

## features

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- 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 16  
**salmon** – 7 pepper crust, crispy ramen, bok choy, eggplant, soy roasted mushrooms, general tso 25  
**filet** – turnip purée, smoked fingerling potatoes, sautéed broccoli, fresh tomato, demi-glace 35

## nigiri & sashimi (2 per order)

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see server for daily sashimi features

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|-------------------------------|-------------------------------|-----------------------------|
| <b>tuna</b> (maguro) 8        | <b>yellowtail</b> (hamachi) 7 | <b>king salmon</b> (sake) 7 |
| <b>smoked salmon</b> (sake) 8 |                               | <b>sea eel</b> (unagi) 7    |

- sashimi sampler** – tuna, salmon, yellowtail 20 gf

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

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- “otr”** – tuna, avocado, cucumber, spicy scallion aioli, ponzu 8/15 gf  
**dragon** – shrimp tempura, bbq eel, cucumber, avocado, tsume, jalapeno 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 jalapeno, ponzu, jalapeno masago 8/15 gf  
**mount fuji** – salmon, boursin cheese, crab, spicy scallion aioli, 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

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- 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