

TANTO LUNCH
SERVED FAMILY STYLE

SMALL PLATES

AHI TUNA POKE	POKE SAUCE, TOBIKO, NEGI, CRISP WONTON
LITTLE GEM SALAD	MIZUNA, WINTER CITRUS, YUZU VINAIGRETTE
HAWAIIAN KAMPACHI	APPLE, PEAR, YUZU MISO, SMOKED TROUT ROE
SPICY EDAMAME	UMAMI SOY, TOGARASHI, SESAME
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO

SELECT THREE OPTIONS

LARGE PLATES

MISO-MARINATED CHILEAN SEA BASS	MANILA CLAM, ERINGI, BOK CHOY, DASHI
PAN-SEARED SCALLOPS	SQUASH PURÉE, TURNIPS, YUZU VINAIGRETTE
GRILLED BRANDT BEEF SIRLOIN	GARLIC-FRIED RICE, MAITAKE, SUNCHOKE
CHA SOBA TEMPURA	CHILLED SOBA NOODLES, MARKET TEMPURA

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	BLACK SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
SEASONAL FRUIT PARFAIT	HOJICHA PUDDING, PEPITA-COCOA CRUMBLE, CITRUS SORBET
JAPANESE 'DOUGHNUT' PUFF	KINAKO SUGAR, IWAI JAPANESE WHISKEY ANGLAISE, APPLE COMPOTE

SELECT ONE OPTION

\$ 4 5 PER PERSON

KATANA LUNCH

SERVED FAMILY STYLE

SMALL PLATES

AHI TUNA POKE	POKE SAUCE, TOBIKO, NEGI, CRISP WONTON
LITTLE GEM SALAD	MIZUNA, WINTER CITRUS, YUZU VINAIGRETTE
HAWAIIAN KAMPACHI	APPLE, PEAR, YUZU MISO, SMOKED TROUT ROE
SPICY EDAMAME	UMAMI SOY, TOGARASHI, SESAME
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO

SELECT THREE OPTIONS

PABU SUSHI

5 FISH SASHIMI & KEN'S ROLL

LARGE PLATES

MISO-MARINATED CHILEAN SEA BASS	MANILA CLAM, ERINGI, BOK CHOY, DASHI
PAN-SEARED SCALLOPS	SQUASH PURÉE, TURNIPS, YUZU VINAIGRETTE
GRILLED BRANDT BEEF SIRLOIN	GARLIC-FRIED RICE, MAITAKE, SUNCHOKE
CHA SOBA TEMPURA	CHILLED SOBA NOODLES, MARKET TEMPURA

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	BLACK SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
SEASONAL FRUIT PARFAIT	HOJICHA PUDDING, PEPITA-COCOA CRUMBLE, CITRUS SORBET
JAPANESE 'DOUGHNUT' PUFF	KINAKO SUGAR, IWAI JAPANESE WHISKEY ANGLAISE, APPLE COMPOTE

SELECT ONE OPTION

\$ 6 5 PER PERSON

SENSHI DINNER

SERVED INDIVIDUALLY

COLD PLATES

AHI TUNA POKE	TOBIKO, NEGI, GARLIC, CRISP WONTON
LITTLE GEM SALAD	MIZUNA, WINTER CITRUS, YUZU VINAIGRETTE
HAWAIIAN KAMPACHI	APPLE, PEAR, YUZU MISO, SMOKED TROUT ROE
KAISO SEAWEED SALAD	SAN BAIZU, SESAME DRESSING, LEMON
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME

SELECT TWO OPTIONS

HOT SMALL PLATES

SHISHITO PEPPERS	UMAMI SOY, ITOGAKI
HOUSE-MADE PORK GYOZA	SCALLION, SOY, CHILI RAYU
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, MATCHA SALT
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO

SELECT TWO OPTIONS

ADD CHEF'S TASTING OF ROBATA (\$10 PER PERSON SUPPLEMENTAL CHARGE)

LARGE PLATES

MISO-MARINATED CHILEAN SEA BASS	MANILA CLAM, ERINGI, BOK CHOY, DASHI
CHAR SIU PORK FRIED RICE	GARLIC, SCALLION, SOY, MAITAKE
MARKET VEGETABLES	SQUASH, BABY TURNPS, MICRO WATERCRESS

*AMERICAN PRIME FLAT IRON 10 OZ (ADDITIONAL \$15 PER PERSON)

*JAPANESE MIYAZAKI A5 STRIP LOIN 2 OZ (ADDITIONAL \$30 PER PERSON)

*SCHMITZ RANCH DRY-AGED RIB EYE 16 OZ (ADDITIONAL \$40 PER PERSON)

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	BLACK SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
SEASONAL FRUIT PARFAIT	HOJICHA PUDDING, PEPITA-COCOA CRUMBLE, CITRUS SORBET
JAPANESE 'DOUGHNUT' PUFF	KINAKO SUGAR, IWAI JAPANESE WHISKEY ANGLAISE, APPLE COMPOTE

SELECT ONE OPTION

\$ 7 5 PER PERSON

TACHI DINNER

SERVED FAMILY STYLE

COLD SMALL PLATES

AHI TUNA POKE	TOBIKO, NEGI, GARLIC, CRISP WONTON
LITTLE GEM SALAD	MIZUNA, WINTER CITRUS, YUZU VINAIGRETTE
HAWAIIAN KAMPACHI	APPLE, PEAR, YUZU MISO, SMOKED TROUT ROE
KAISO SEAWEED SALAD	SAN BAIZU, SESAME DRESSING, LEMON
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME

SELECT TWO OPTIONS

HOT SMALL PLATES

SHISHITO PEPPERS	UMAMI SOY, ITOGAKI
HOUSE-MADE PORK GYOZA	SCALLION, SOY, CHILI RAYU
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, MATCHA SALT
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO

*SONOMA FOIE GRAS & PORK BELLY (\$10 SUPPLEMENTAL CHARGE)

SELECT TWO OPTIONS

ROBATAYAKI

CHICKEN BREAST	UMEBOSHI, WASABI
SKIRT STEAK	YUZUKOSHO
PORK BELLY	SANSHO SALT
MUSHROOM	SAKE, SPICY MISO

SELECT THREE OPTIONS

LARGE PLATES

MISO-MARINATED CHILEAN SEA BASS	MANILA CLAM, ERINGI, BOK CHOY, DASHI
CHAR SIU PORK FRIED RICE	GARLIC, SCALLION, SOY, MAITAKE
MARKET VEGETABLES	SQUASH, BABY TURNPS, MICRO WATERCRESS

*AMERICAN PRIME FLAT IRON 10 OZ (ADDITIONAL \$15 PER PERSON)

*JAPANESE MIYAZAKI A5 STRIP LOIN 2 OZ (ADDITIONAL \$30 PER PERSON)

*SCHMITZ RANCH DRY-AGED RIB EYE 16 OZ (ADDITIONAL \$40 PER PERSON)

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	BLACK SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
SEASONAL FRUIT PARFAIT	HOJICHA PUDDING, PEPITA-COCOA CRUMBLE, CITRUS SORBET
JAPANESE 'DOUGHNUT' PUFF	KINAKO SUGAR, IWAI JAPANESE WHISKEY ANGLAISE, APPLE COMPOTE

SELECT ONE OPTION

\$ 8 5 PER PERSON

TAX AND GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

ODACHI DINNER

SERVED FAMILY STYLE

EDAMAME TO BEGIN

SMALL PLATES

AHI TUNA POKE	TOBIKO, NEGI, GARLIC, CRISP WONTON
LITTLE GEM SALAD	MIZUNA, WINTER CITRUS, YUZU VINAIGRETTE
HAWAIIAN KAMPACHI	APPLE, PEAR, YUZU MISO, SMOKED TROUT ROE
KAISO SEAWEED SALAD	SAN BAIZU, SESAME DRESSING, LEMON
HOUSE-MADE PORK GYOZA	SCALLION, SOY, CHILI RAYU
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO

SELECT THREE OPTIONS

PABU SUSHI & SASHIMI

6 PIECE	NIGIRI
5 PIECE	SASHIMI

SELECT ONE OPTION

ROBATAYAKI

CHICKEN BREAST	UMEBOSHI, WASABI
SKIRT STEAK	YUZUKOSHO
PORK BELLY	SANSHO SALT
MUSHROOM	SAKE, SPICY MISO

SELECT THREE OPTIONS

LARGE PLATES

MISO-MARINATED CHILEAN SEA BASS	MANILA CLAM, ERINGI, BOK CHOY, DASHI
CHAR SIU PORK FRIED RICE	GARLIC, SCALLION, SOY, MAITAKE
MARKET VEGETABLES	SQUASH, BABY TURNPS, MICRO WATERCRESS

*AMERICAN PRIME FLAT IRON 10 OZ (ADDITIONAL \$15 PER PERSON)

*JAPANESE MIYAZAKI A5 STRIP LOIN 2 OZ (ADDITIONAL \$20 PER PERSON)

*SCHMITZ RANCH DRY-AGED RIB EYE 16 OZ (ADDITIONAL \$30 PER PERSON)

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	BLACK SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
SEASONAL FRUIT PARFAIT	HOJICHA PUDDING, PEPITA-COCOA CRUMBLE, CITRUS SORBET
JAPANESE 'DOUGHNUT' PUFF	KINAKO SUGAR, IWAI JAPANESE WHISKEY ANGLAISE, APPLE COMPOTE

SELECT ONE OPTION

\$95 PER PERSON

TAX AND GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

ONE NIGHT IN TOKYO

SERVED FAMILY STYLE

CHEF KEN TOMINAGA TAKES YOU THROUGH
A JOURNEY OF CLASSIC JAPANESE DISHES

ICHI

HAPPY SPOON OYSTER UNI, IKURA, TOBIKO, PONZU CRÈME FRAÎCHE

SASHIMI

CHEF SELECTION JAPANESE WASABI, SHISO, DAIKON, TAMARI SOY

TEMPURA

DUELING TEMPURA MARKET VEGETABLES, SEASONAL SEAFOOD

ROBATAYAKI

CHICKEN THIGH TOKYO NEGI
SKIRT STEAK YUZUKOSHO
PORK BELLY SANSHO SALT
MUSHROOM SAKE, SPICY MISO

RICE

CHAR SIU PORK FRIED RICE GARLIC, SCALLION, SOY, MAITAKE

WAGYU

JAPANESE MIYAZAKI A5 STRIP LOIN 2 OZ SANSHO PEPPER AU POIVRE, PONZU DAIKON, YUZUKOSHO, SEA SALT

SUSHI

CHEF SELECTION ROLLS, NIGIRI

SWEET

MILK CHOCOLATE-SESAME CUSTARD BLACK SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
JAPANESE 'DOUGHNUT' PUFF KINAKO SUGAR, IWAI JAPANESE WHISKEY ANGLAISE, APPLE COMPOTE

\$ 1 4 5 P E R P E R S O N

TAX AND GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

ADDITIONAL SUPPLEMENTS

SUSHI, SASHIMI & MAKIMONO

SIGNATURE ROLL PLATTERS	90
SANSOME PLATTER 64 PIECES	
CALIFORNIA, SPICY TUNA, EEL CUCUMBER, SALMON AVOCADO	
MONTGOMERY PLATTER 80 PIECES	120
KEN'S ROLL, RAINBOW, SPICY SCALLOP, EEL AVOCADO, NEGIHAMA	
 CHEF'S SELECTION OF NIGIRI	
DAVIS PLATTER 50 PIECES	240
BIGEYE TUNA, KING SALMON, YELLOWTAIL, FRESHWATER EEL, GULF SHRIMP	
EMBARCADERO PLATTER 50 PIECES	280
BIGEYE TUNA, AMBERJACK, SEA BREAM, STRIPED JACK, OCEAN TROUT, OCTOPUS, SPOT PRAWN	
 CHEF'S SELECTION OF SASHIMI	
PINE PLATTER 25 PIECES	125
BIGEYE TUNA, KING SALMON, YELLOWTAIL, STRIPED JACK, OCTOPUS	
WASHINGTON PLATTER 50 PIECES	250
BIGEYE TUNA, KING SALMON, YELLOWTAIL, STRIPED JACK, OCTOPUS	

ZENSAI | RECEPTION
(PRICED PER PIECE)

AHI TUNA POKE	5.00
HAPPY SPOONS	9.00
MAITAKE MUSHROOM TEMPURA	2.50
TOKYO FRIED CHICKEN 'KARAAGE'	3.00
 ROBATAYAKI SKEWERS	
CHICKEN MEATBALL	5.00
CHICKEN THIGH	4.00
CHICKEN BREAST	4.00
SKIRT STEAK	6.00
PORK BELLY	4.00
SHITAKE MUSHROOM	2.50
SHISHITO PEPPERS	2.50