

Menu May 2019

Soups

Miso Soup	5
shimeji & enoki mushrooms, tofu, wakame, aka tosaka, scallion	
Miso Asari	8
manila clams, Japanese mushrooms, wakame, scallion, red miso	
Spicy Seafood Soup	9
manila clam, shrimp, PEI mussel, scallop, assorted mushroom, scallion, lime	

Salads

House Salad	8
spring greens, radicchio, cherry tomato, ginger dressing	
Salmon Skin Chopped Salad	11
baby romaine, cucumber, cherry tomato, fried wonton, yuzu garlic dressing	
Tuna Tataki Salad	15
seared tuna, spring greens, pickled red onion, fried shallots, sesame onion dressing	
Seaweed Salad	13
wakame, hijiki, hiyashi wakame, aka tosaka, cucumber, avocado, otoshi dressing	

Raw Bar

yuzu sherry mignonette, wasabi cocktail, shichimi ponzu	
King Crab	MP
Live Scallop	MP
Lobster	MP

Oysters

yuzu sherry mignonette, wasabi cocktail, shichimi ponzu	
West Coast	MP
East Coast	MP

Cold

Kanpachi Carpaccio	16
amberjack, black truffle, yuzu soy, arbequina olive oil, maldon salt	
Madai Tiradito	15
pickled plum jelly, jalapeno, yuzu mirin, seven spice	
Salmon Tartare	12
strawberry guacamole, fried lotus root, blueberry balsamic	
Hamachi Jalapeno	15
yellowtail, pickled jalapeno puree, yuzu soy, sesame olive oil	
A5 Waygu Uni	21
A5 waygu, sea urchin, shiso, Korean nori, fresh wasabi	
Sashimi	28/MP
12 pieces chef selection	
Moriawase (assorted sushi)	26/MP
8 pieces chef selection & spicy tuna roll	
Chirashi	28/MP
Assorted sashimi, sushi rice, Japanese pickles	

Hot

Duck Confit Shumai	12
foie gras, truffle miso vinaigrette	
Short Rib Empanada	8
braised short rib, shiso chimichurri	
Pan Fried Dumpling	8
lamb & pork, leeks, spicy ponzu	
Spicy Calamari	8
squid, garlic, chili, ponzu, scallions	
Pork Belly Buns	10
Braised bacon, pickled red onion, spicy mayo, cucumber	
Grilled Octopus	12
potato confit, spicy miso, shiso aioli	

PEI Miso Mussels	13
garlic, ginger, scallion, shiso butter baguette	
Snake River Kobe Beef Tataki	20
foie gras, black truffle, mirin soy	
Miso Salmon	12
pickled beet puree, apricot miso, candied edamame, apple fennel slaw	
Patagonian Toothfish	19
chilean sea bass, celery root puree, fried leeks, pickled asparagus	
Hiya Tofu	8
ginger scallion chutney, rice crisps, ponzu	
Edamame	6
sea salt/wasabi salt/spicy kochujan garlic	

Grill

(One piece per order)

Wagyu Skewer	8
wasabi soy	
Shishito Pepper	4
pomelo salt	
Scallop	6
yuzu kosho	
Pork Belly	5
spicy miso	

Tempura

2 pieces per order

Anago (conger eel)	12
citrus salt/lemon	
Maitake Mushroom	9
truffle salt/ponzu	
Shrimp	6
spicy ponzu	
Japanese Pumpkin	5
shiso aioli	

Rolls

Surf & Turf	22
lobster tempura, avocado, cucumber, seared A5 wagyu	
Dragon Roll	16
shrimp tempura, crab mix, cucumber, eel, avocado, strawberry	
Green Dragon Roll	14
grilled eggplant, cucumber, pumpkin tempura, avocado, strawberry	
Hatsu Roll	16
tuna, salmon, avocado, mango, wakame wrapped in cucumber	
Spider Roll	15
soft shell crab, avocado, cucumber, masago, spicy aioli, romaine	
Diablo Roll	15
spicy tuna, avocado, yamagobo, seared albacore, scallion, spicy ponzu	
Caterpillar Roll	12
unagi, cucumber, layered with avocado, strawberry, nitsume	
Godzilla Roll	16
shrimp tempura, spicy tuna, layered with salmon and seared, with mango chutney	
Rainbow Roll	15
crab mix, avocado, cucumber, masago, layered with assorted fish	
Ambler Love Roll	14
Smoked salmon, cream cheese, jalapeno, battered & fried with mushroom escabeche	

All basic rolls available

Vegetarian Rolls

Shiitake Mushroom Roll	5
Pumpkin Tempura Roll	6
Cucumber Avocado Roll	5
Kanpyo Roll	5
Vegetable Roll	5

Sushi/Sashimi (one piece per order)

Maguro (big eye or yellowfin)	4
Hon Maguro (blue fin tuna)	6
Chu Toro (bluefin love handle)	7
Oh-Toro (bluefin belly)	8
Binncho Maguro (albacore tuna)	3
Sawara (Spanish mackerel)	3
Saba (pickled mackerel)	4
Sake (sake cured salmon)	3
Sake Toro (salmon belly)	4
Hamachi (yellowtail)	4
Hamachi Toro (yellowtail belly)	5
Kanpachi (amberjack)	4
Madai (Japanese seabream)	4
Bronzino (european sea bass)	3
Suzuki (local striped bass)	3
Hirame (local fluke)	3
King Crab (Alaska)	6
Snow Crab (Alaska)	5
Scallop (Hokkaido)	4
Uni (sea urchin)	6
Tobiko (flying fish roe)	3
Masago (smelt roe)	3
Tamago (egg omelette)	3
Unagi (fresh water eel)	3
Anago (conger eel)	4