# S M A L L P L A T E S

Premium Fresh Oysters 4 ea

Premium ½ shell Washington Taylor Farm

Kumiai, Shigoku, Kushi, Kuma & other oysters

SPECIAL Grilled Fresh Oysters 20

Six fresh Pacific oysters on half shell w/ masago, scallions, tempura crunch & creamy garlic sauce

Fried Fresh Oysters 18

Six fresh oysters on half shell w/spicy plum sauce

Grilled Mussels 18

Six mussels on the shell w/ masago, scallion, tempura crunch & creamy garlic sauce

Fried Calamari 13

w/ white miso sake sauce

Calamari Steak 13

Pan fried calamari steak w/ special sweet sauce

Chicken Karaage 13

Japanese fried popcorn chicken w/ special sauce

Gyoza 8

Crispy fried pork and vegetable dumplings

Tempura 15

Prawns & vegetables or prawns or vegetables only

Hamachi kama 20 & up

Pan fried yellowtail collar w/ daikon & flavorful sauce

soft shell crab 13

Deep fried soft shell crab w/ vinaigrette sauce

Cold Soba or udon 11 add chicken 16

Noodles w/ daikon radish, scallions & dipping sauce

Hot Soba or udon 11 add chicken 16

Noodles w/ pickles, scallions & miso broth (fish cake)

Edamame Special 7

Sautéed w/ garlic olive oil, sweet & sriracha sauce

Edamame 4

Miso Soup 3

Rice 3

SUSHI Rice 3

S I G N A T U R E G R E E N

Josh “Green” 16

Tempura basil leaves served with mixed vegi, mango & special sauce

Joy’s Sunomono “Green” 16

Vegi salad w / radish, gobo, shitake, seaweed & cucumber served w/ goma & vinaigrette sauce

crunchy Tofu 13

Crunchy tofu w/ miso sake spicy sauce

Tempura Asparagus 13

Miso sake, wasabi green tea & flavorful sauce

Tempura Portabella Mushroom 13

Portabella mushrooms w/ miso sake, creamy spicy & vinaigrette sauce

Tempura Assorted Vegetables 15

vEGI gyoza fried vegi dumpling 8

Mixed Green Salad 6

w/ sesame & ginger dressing

Seaweed Salad 5

Spring & Summer Roll (no rice roll) 16

Soy paper, rice noodle, avocado, kappa, basil & mango topped w/ tempura crunch, green tea wasabi & sweet chili sauce

Wiki Wiki Roll 16

Asparagus, shitake, inari w/ basil, avocado, mango, coconut topped w/ seaweed salad, edamame, miso, white chocolate wasabi sauces

Rebecca Roll 16

Tempura pumpkin, carrot, avocado & basil topped w/ seaweed salad & sweet sauce

Stimulus Roll 16

Tempura tofu, basil, coconut, macadamia nuts mango top w/ avocado, ½ miso & goma sauce

vegi roll 15

Soy paper, ginger, avocado, pickled radish cucumber, daikon, mushroom & burdock

Futo Maki (all vegi option) 15

Mixed veggie, fish cake & sweet omelet

# S I G N A T U R E D I S H E S

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\* Josh 16

Tempura basil leaves served with sweet mango, spicy bluefin tuna tartar, masago & special sauce

fresh crab or vegi can be substituted for spicy tuna

\* Kobe Beef Danielle 23

Hand-torched Kobe beef infused w/ lychee sake, blue-fin tuna, mango, scallions, fresh wasabi & topped w/ jalapeno, masago & creamy garlic sauce

\* seared blue-fin toro tataki 38

Blue-fin belly served w/ jalapeño, olive oil, red chili, onion & wasabi vinaigrette **(can be made cooked)**

\* seared salmon toro tataki 23

Salmon belly served w/ jalapeño, olive oil, onion red chili & wasabi vinaigrette **(can be made cooked)**

\* carpaccio white Tuna or super white escolar or hamachi / Eric desire 23

Carpaccio served w/ jalapeno, olive oil, red chili, plum & vinaigrette **(can be made cooked)**

\* Joy’s Sunomono salad 18

Sashimi tuna, salmon, snapper, onion, seaweed cucumber, served w/ wasabi, goma & vinaigrette

\* Jada 18

Hand-torched hamachi infused w/ lychee sake, wrapped in mango & avocado, topped w/ masago jalapeno, tempura crunch & creamy garlic sauce

\* I Sushi **(can be made cooked)** 21

Seared bluefin tuna or white tuna glazed w/ wasabi served w/ daikon & special I sushi sauce

\* Scallop Tatini **(pair with sake)** 18

Japanese Hokkaido scallops w/ masago, tempura sweet potato served w/spicy creamy flavorful sauce

\* Skip’s **(umami)** 18

Fresh salmon w/ shiso leaf, olive oil, fresh wasabi, masago, lemon served w/ flavorful sauce

\* Crab Tartar 20

Crab, mango & jalapeno topped w/ black tobiko, quail egg served w/ salmon skin chips

\* Sashimi salad ~ Pilot Jen **(add nuts + 1)**20

Server w/ mix green salad, seaweed, avocado, mango & masago served w/goma & vinaigrette **or**

\* Sashimi salad ~ Pan fried salmon 23

\* I Belushi 38

Bluefin tuna & toro tartar infused w/ lychee sake, jalapeno & mango topped w/ tobiko, tempura crunch, quail egg & served w/ salmon skin chip (Please allow 15 min)

\* I Valentino 23

Crab wrapped in salmon topped w/ quail egg & tobiko infused w/ sake ikura (Please allow 15 min)

\* poki - mon ceviche 18

**Fresh salmon or snapper or hamachi or tuna ceviche** infused w/ cucumber, avocado, seaweed, masago, white onion, scallion, tempura crunch, sesame oil, wasabi, flavorful sauce dipped w/ salmon skin chips

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| \*Ankimo | |  |  | | --- | --- | | 2 pcs | 12 4 pcs 22 Add uni mP | |

Sashimi monk-fish foie gras & tobiko served w/ flavorful vinaigrette **(can be made cooked)**

**(can add quail egg & uni option & oyster MP)**

W e l l - d o n e (all proteins are cooked)

black cod Tony & Kathy 28

Pan fried Gindara black cod w/ asparagus, sweet potato, shitake, red chili pepper, miso & wasabi white chocolate sauce

I Seared scallop 20

Seared scallops infused w/miso sake & goma sauce

Lauren & Lindsey 20

Soy paper wrapped w/ tempura shrimp, crab, avocado, cucumber, basil & mango, topped w/ tempura crunch, masago, green tea, wasabi & sweet chili sauce

Crispy Salmon 20

Fresh fried salmon, asparagus, avocado, coconut, basil, cream-cheese, mango, wasabi & miso sauce

tempura scallop Eric & Lori’s 20

Tempura scallops, asparagus, sweet potato infused w/ miso, wasabi & white chocolate sauce

Bill’s on Fire **(best spicy dish)** 18

Tempura jalapeno served w/ white fish, masago, cream-cheese & sweet sauce (hot or very hot)

\* Raw or Uncooked protein

# DESIGNER & CLASSIC ROLLS

\* 007 #1 most popular roll 17

Hand-torched spicy tuna, avocado & macadamia nuts, topped w/ white fish, jalapeno, masago, sweet & creamy garlic sauce

\* Uncle Rock cole’s 20

**Blue-fin tuna**, fresh wasabi & black tobiko over spicy tuna, crab, avocado & flavorful sauce

\* a-1 tuck ~ shades by shan 20

Hand-torched spicy tuna, salmon, cream-cheese & avocado topped w/ crab, jalapeno, tempura crunch masago, creamy garlic & flavorful sauce

\* Inferno Firefighter Eng. #4 D. Brody 18

Spicy tuna, avocado, jalapeno & basil, topped w/ crab, mango, masago, tempura crunch, sweet & spicy creamy sauce

\* Hugito Explosion 20

Spicy tuna, avocado, jalapeno, basil, macadamia topped w/ salmon, thin lemon, fried calamari, goma & flavorful sauce

\* Semper Fi 01+01 “always faithful” 17.50

Tempura shrimp, avocado, basil & mango topped w/ torch salmon, jalapeno, masago, tempura crunch, sweet & creamy garlic sauce

\* 888 zendegi “life” Eric & Paula’s 18

Spicy scallop, avocado, jalapeno, basil, mango topped w/ hand torched hamachi, black tobiko, tempura crunch, wasabi honey & spicy sauce

\* Brynne & Madison ruby 18

White tuna, avocado, basil & macadamia nuts, topped w/ spicy tuna, mango, tempura crunch, masago & flavorful sauce

\* Mike & LISA In-Motion Harry 20

Soft-shell crab, avocado, basil & mango, topped w/ torch white fish, jalapeno, masago, tempura crunch, sweet & creamy garlic sauce

\* bella lucia Zach/Briana 18

Spicy tuna, unagi, cucumber, jalapeno, topped w/ shrimp, avocado, masago, sweet & spicy sauce

\* scooter craig / mark infusion19

Tempura shrimp, avocado, cucumber, jalapeno, cream cheese topped w/ hamachi, mango, masago, spicy creamy sauce & flavorful sauce

\* Raw or Uncooked protein

\* salmon fantasy Gracie/J&L 20

**Spicy hamachi, spicy salmon, spicy tuna,** kappa & basil top w/salmon, thin lemon, salad, salmon skin chip crumbles, goma & flavorful sauce

\* Alaska Roll 12

Salmon or smoked salmon, avocado, cucumber & cream-cheese topped w/ masago

\* Dynamite Roll 15

Spicy tuna, avocado & cucumber top w/spicy tuna, blk tobiko, tempura crunch, sweet & red hot sauce

\* Rainbow Roll 15

Crab & avocado topped w/ tuna, salmon, snapper & white tuna

W e l l - d o n e (all proteins are cooked)

Lobster & crab d j FUSE 25

**Lobster tail** & **crab**, avocado, jalapeno & basil topped w/ mango, black tobiko, tempura crunch, wasabi & flavorful sauce

kobe Beef Surf & Turf 25

**Kobe beef** hand-torched w/ fresh wasabi and scallion wrapped w/ tempura shrimp, cucumber, asparagus, mango & flavorful sauce

Ryder & sammy t 20

Tempura shrimp, unagi, avocado, basil, mango, coconut topped w/ crab, avocado, tempura crunch, masago & flavorful sauce

Scorpion Roll Monett 20

Deep fried soft shell crab, avocado, cucumber topped w/ unagi, avocado, masago & sweet sauce

Conscious Soul (spicy & well done option) 17

Deep fried spicy tuna roll, avocado, creamcheese topped w/ salmon, masago, sweet & spicy sauce

California Roll crab & avocado 9

Dragon Roll 15

Tempura shrimp, avocado, cucumber top w/unagi

Lion King Roll 15

Baked crab & avocado topped w/ salmon, masago, lemon juice, scallion, sweet & creamy garlic sauce

Spider Roll 13

Fried soft shell crab, avocado, kappa & sweet sauce

Tempura Roll 13

Tempura shrimp, avocado & sweet sauce

# **T H I N K O U T S I D E O F**

# **B E N T O B O X S P E C I A L**

Served with miso soup, salad, rice & fresh fruit

**Please choose one items of the following :**

crunchy tofu or cucumber or avocado or goyza

or california or tuna or salmon roll (spicy option)

fried breaded snapper 23

salmon Teriyaki 23

chicken Teriyaki 20

Chicken Karaage 20

Chicken Katsu 20

Tonkatsu 20

Unagi Don 23

Korean Beef Short Rib 28

Mixed Seafood & Vegetable Tempura 28

Prawns & Vegetable Tempura 23

Vegetable Tempura **(VEGI)**  20

Tofu teriyaki **(VEGI)** 20

**C L A S S I C S U S H I**

Served with miso soup & salad

\* chirashi 28

Chef’s choice sashimi over vinaigrette sushi rice

\* Sashimi Don 30

Choice of two sashimi over vinaigrette sushi rice

Tuna, salmon, super white, white tuna & hamachi

\* Sushi Deluxe 40

4 pcs nigiri & 4 pcs sashimi chef’s choice

w/ california & cucumber roll

\* SASHIMI chef’s choice 10pcs 38

\* nigiri chef’s choice 10pcs 38

\* Raw or Uncooked protein

sashimi or nigiri (2pcs)

hand roll (1pc) roll (6pcs)

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| Fish Roe - Masago 7 |
| Fish Roe - tobiko |
| Omelet - Tamago |

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| calamari - ika 8  Grilled Mussel |
| Mackerel - Saba |
| Octopus - Tako |
| Oyster - Kaki |
| Snapper - Tai |
| Surf Clam - Hokigai |

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| Fresh Water Eel - Unagi 10 |
| Super White - Escolar |
| Salmon Caviar - Ikura |
| Salmon - Sake (spicy option) |
| Shrimp - Ebi |
| Smoked Salmon |
| Tuna - Maguro (spicy option) |
| White Tuna |
| Yellowtail - hamachi (spicy option) |
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Seasonal - MARKET PRICE 12 & up

AMBER JACK - KANPACHI

BLUE - FIN TUNA

Halibut - Hirame

SALT WATER EEL - ANAGO

sardine - iwashi

Scallop - Hotate hokkaido

SEA BASS - SUZUKI

SEA BREAM - JAPAN TAI

Sea Urchin - Uni hokkaido

Skip Jack - Katsuo / Bonito

SPANISH MACKEREL - AJI

Sweet Shrimp - Amaebi

all other toro

*Add Tobiko or Quail Egg (2pcs) + 1*

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| classic vegi options |
| avocado 7  Asparagus |
| Bean Curd - Inari |
| Burdock - Gobo |
| Cucumber - Kappa |
| Pickled Radish |
| Fermented bean - Natto |
| Mushroom - Shitake |
| Seaweed - Wakame |
| Avocado & cucumber 8 |

I PRIVé

SUSHI • SAKE • SPIRITS

*Privé means “private” in French.*

*Our executive food and drink ~ pairing menu based on the patron’s food preferences.*

*This is known as the omakase tasting menu.*

*To enjoy this unique*

*dining experience,*

*please ask your server to help you*

*make your menu selection.*

Allergies

Please kindly inform our staff if you have any food allergies.

Substitutions are gladly provided for most of our dishes

Gluten free

Gluten free soy sauce is available

many of our dishes have gluten free options

Policy

We are proudly serving quality & sustainable fish

20% to 25% service charge will be added to parties of six & more

Credit card minimum is $20

Maximum of three credit cards per party

Corkage fee $20 per bottle of wine, $20 per bottle of sake

Maximum of 2 bottles of beverages per party

Prices are subject to change without notice