

MAKI*

California with Kanikama Crabstick with Snow Crab	14 24	Sakana San Shu Yellowtail, Tuna, Salmon & Scallion	19
Spicy Tuna & Tempura Flakes Cucumber	19	Sake Ikura Salmon & Salmon Caviar	23
Blue Ribbon Lobster, Masago, Shiso & Black Caviar	31	Spicy Lobster Lobster & Spicy Masago	21
Negi Hama Yellowtail & Scallion	18	Ebi Tempura Fried Shrimp, Masago & Avocado	20
Dragon Eel, Avocado, Masago & Radish Sprouts	31	Negi Toro Fatty Tuna & Scallions	25
Niji Seven Color Rainbow	31	Yasai Avocado, Cucumber, Shiitake, Shiso & Takuwan	16
Spicy Crab Snow Crab & Shiso	24	Kappa Maki Cucumber	11
Karai Kaibashira Spicy Scallop & Smelt Roe	20	Avocado	13

SUSHI & SASHIMI*

TAIHEIYO PACIFIC OCEAN

Masu-no-Suke King Salmon	12
Katsuo Bonito	9
Ebi Cooked Shrimp	8
Kaibashira Sea Scallop	10
Madai Japanese Red Snapper	10
Masago Smelt Roe	7
Kanpachi Amberjack	10
Hamachi Yellowtail	10
Shima Aji Striped Jack	10
Hirame Fluke	9
Kinmedai Golden Eye Perch	12
Kanikama Crabstick	6
Tamago Sweet Egg	7

TAISEIYO ATLANTIC OCEAN

Sake Salmon	9
Sake Toro Salmon Belly	11
Karai Ise Ebi Spicy Lobster	12
Hon-Maguro Bluefin Tuna	14
Chu-Toro Medium Fatty Tuna Belly	18
O-Toro Fatty Tuna Belly	20
Tako Cooked Octopus	9
Ikura Salmon Caviar	11
Unagi Fresh Water Eel	11

EXTRAS

Avocado +4 **Cucumber** +3 **Quail Egg** +3 **Caviar** +8 **Shiso** +\$2 **Spicy Masago** +3

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, PORK, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.



CRUDOS*

Katsuo Tataki 26
Garlic-Soy Marinated Bonito, Ponzu & Scallions
Beef Tataki 27
Truffle Cream & Biquinho Peppers
Salmon Serrano 28
Seared Salmon, Lime-Miso & Serrano Pepper
Kanpachi Usuzukuri 25
Amberjack, Yuzu-Pepper & Yuzu-Ponzu
Hamachi Blood Orange 30
Ginger, Orange, Olive Oil, Chives & Soy

CAVIAR*

Served with Crispy Rice,
Crème Fraîche & Chives

30g Kaluga 120
Bold Flavor & Oversized Pearls
30g Classic Ossetra 125
Buttery, Nutty & Briny Finish
30g Imperial Ossetra 225
Elegant, Refined & Rich Medium Sized Pearls



APPETIZERS

Miso Soup 9	Grilled Avocado 15
Tofu, Wakame & Scallion	Ponzu & Sesame Seeds
House Salad 23	Roasted Shishito Peppers 16
Romaine, Avocado, Carrots, Scallions & Ginger Dressing	Maldon Sea Salt
Hearts of Palm Salad 27	Shishito Peppers & Watermelon 18
Japanese Peaches & Honey-Yuzu Vinaigrette	Amazu & Sesame Seeds
Wakame 13	Rock Shrimp Tempura 26
Green Seaweed & Sesame Dressing	Shiso-Aioli
Tako Sumiso 24	Crispy Cauliflower Tonkatsu 19
Cooked Chilled Octopus with Miso Sauce	Scallions & Celery
Sunomono Vinegar Sauce 25	Wagyu Gyozas 26
*Mixed Assorted Seafood	Pan Seared Dumplings & Tobanjan
Kani Snow Crab Wrapped In Cucumber 22	*Crispy Rice 26
Tako Cooked Octopus 24	Spicy Tuna, Avocado & Eel Sauce
Edamame 10	Mushroom Sushi "Tacos" 21
Steamed Soybeans & Sea Salt	Miso Roasted Mushrooms, Sushi Rice, Truffle Aioli & Crispy Garlic on Nori Sheets

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OVER JAPANESE CHARCOAL

*Rack of Lamb 68

Spicy Gochujang & Homemade Pickles

BBQ Pork Spare Ribs 37

Sakura Wood Smoked, Tonkatsu BBQ Sauce & Homemade Pickles

Japanese Short Ribs 39

Japanese Style BBQ Yakiniiku Marinade & Okinawan Sweet Potatoes

Branzino Shioyaki 51

Charred Lemon & Extra Virgin Olive Oil

FRIED RICE TOBANYAKI

Duck Fried Rice 42

Poached Egg & Jujube Sauce

Oxtail Fried Rice 44

Bone Marrow, Shiitake Mushroom & Daikon Radish

Vegetable Fried Rice 36

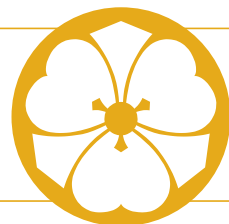
Seasonal Vegetables & Crispy Farm Egg

FROM THE KITCHEN

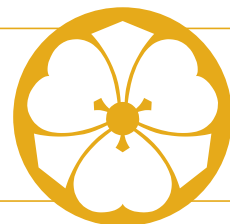
Fried Chicken Wasabi Honey 39	*Salmon Tobanyaki 44
Pan Seared Sea Bass Parsnip Puree & Matsutake Mushroom Sauce 51	6oz Clay Pot Baked with Bean Sprouts, Carmelized Onions & Homemade Teriyaki Sauce

SUSHI PLATTERS*

Honoo Assorted Spicy Gunkan Sushi & Rolls 42	Sushi Deluxe 47
1 Gunkan each of: Spicy Crab, Spicy White Fish & Spicy Salmon	10 pcs of Nigiri & Choice of 1 Roll (California, Tuna, Spicy Tuna or Cucumber)
1 Roll each of: Spicy Scallop, Spicy Tuna & Spicy Yellowtail	Sashimi Deluxe 57
Sushi 39	18 pcs of Seasonal Japanese Fish
7 pcs of Nigiri & Choice of 1 Roll (California, Tuna, Spicy Tuna, or Cucumber)	Sushi Sashimi Combination 57
Sashimi 47	6 pcs Sushi, 9 pcs Sashimi & Choice of 1 Roll (California, Tuna, Spicy Tuna or Cucumber)
12 pcs of Seasonal Japanese Fish	



Blue Ribbon Platter 285
A Very Special Platter - Nigiri & Sashimi
For 2 to 4 People
For 5 supp. +70



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STEAKS*

Served Sliced with Blue Ribbn Sushi Steak Sauce & Hawaiian Black Sea Salt

PRIME AMERICAN BEEF

Over Japanese Charcoal

8oz Steak Frites 59	7oz/14oz NY Strip 47/88
The House Specialty Zabuton	King of Steak
Snake River Farms Wagyu	Creekstone Farms
Highly marbled	32oz Prime Bone-in Ribeye 190
Served with Wagyu fat fries & miso-pepper sauce	The Full Bodied Chop
8oz Filet Mignon 96	Creekstone Farms
The Prized Cut	Cowboy Chop has a juicy & buttery flavor
Mild & lean	

AUSTRALIAN WAGYU

Westholme Signature

4oz/8oz NY Strip 56/100	8oz Skirt Steak 64
The Consummate Steak House Cut	The Butcher's Favorite Cut
Well marbled & rich in flavor, tender & beefy	An exceptionally flavorful steak with a robust & pleasing texture

JAPANESE WAGYU

Served with Blue Ribbn Sushi Steak Sauce & Hawaiian Black Sea Salt

A5 Wagyu is known for its rich, buttery texture & complex flavor profile

It is often described as having "umami" flavor, which is highly prized in Japanese cuisine

Wagyu Ishiyaki 58	4oz/8oz Center Cut Ribeye 98/165
2oz Thinly Sliced Wagyu	Searred on our teppan grill
Hot stone for searing at your table	Intensely marbled
4oz Miyazaki Beef Cap 98	
The Chef's Prize Cut	
Searred on our teppan grill, this unique & prized steak is always the chef's favorite	
Flavorful & tender	

SIDES & SAUCES

Roasted Broccolini 19	Wagyu Fat Fries 15
Romesco Sauce & Crispy Shallots	Miso Pepper Sauce 8
Crispy Brussels Sprouts 17	Teriyaki Sauce 5
Miso Butter & Chili	Truffle Aioli 6
Roasted Green Beans 19	Black Garlic Tare Sauce 5
Sweet Mustard, Garlic Soy, Walnuts & Bonito	

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