



DINNER MENU

YASAI- vegetables

O	GF	Edamame croquette yuzu ketchup	\$6
V	GF	Shishito kabayaki balsamic, sesame seeds & fried garlic	\$6
V	GF	Roasted butternut squash red shiso vinaigrette & pine nuts	\$6
V	GF	Roasted brussel sprouts miso vinaigrette & toasted sesame seeds	\$7
O V	GF	Edamame hummus avocado, garlic, parsley & housemade rice senbei	\$9

GOHANMONO- rice dish

V	GF	Senbei housemade rice crackers	\$4
V	GF	Bowl of rice	\$2

ONIGIRI- rice ball

V	GF	Yaki onigiri grilled rice ball	\$3
	GF	Duck confit sancho pepper furikake & spicy kabayaki chocolate glaze	\$12
O	GF	Grilled tuna chives, fried garlic, shallots & kabayaki	\$10

O Osusume (Chef's recommendation)

GF Gluten free

V Vegan friendly

* Consuming raw or undercooked products may increase your risk of foodborne illness. Please inform us before placing your order if anyone in your party has a food allergy.

SASHIMI- raw

*	GF	Spicy tuna house made chili sauce, scallion salted nori & housemade senbei	\$12
O *	GF	Hawaiian poke tuna cube, sweet onion, scallion, ginger, moyashi & sesame seeds	\$16
*	GF	Hien's special bronzini sesame oil, aromatic soy, pickled burdock root, cilantro, ginger & jalapeno	\$12
*	GF	Live scallop black garlic truffte vinaigrette & pickled cauliflower	\$16
*	GF	Salmon extra virgin olive oil, radish, yuzu, kiwi & avocado	\$12
O *	GF	The rose sea bream, daikon, aka nori, smoked tea ponzu & tsukemono	\$16

TEMPURA- gluten free tempura

	GF	Rock shrimp spicy saffron aioli, chives & togarashi	\$15
O	GF	Portobello, daikon & avocado Japanese ranch dressing	\$10
	GF	Salmon grated daikon, scallion & dashi soy	\$10

YAKIMONO- cooked dish

	GF	Seafood dynamite (baked in shellfish shell) scallop, shrimp, squid, mussels & black garlic	\$14
O	GF	Seafood okonomiyaki (Japanese pancake) scallop, shrimp, squid, gluten free batter, cabbage, egg, aioli, aonori & bonito flakes	\$15
*	GF	Deconstructed oyako dip gluten free panko fried chicken, slow poached egg & sweet onion jus	\$10
O *	GF	Hawaiian teppanyaki loco moco grass-fed beef patty, sunny side up egg, gluten free gravy & rice	\$15
O		Wagyu dumplings sukiyaki consomme, daikon hair & mushrooms	\$18

OKASHI- sweets

	GF	Ice cream	\$4
V	GF	Matcha shiratama zenzai anko, matcha, mochi	\$7
V	GF	The raindrop- Mizu shingen mochi Okinawan brown sugar syrup, kinako	\$6

yuzu: a Japanese citrus

kabayaki: Vegetable based sweet soy glaze

furikake: dry Japanese seasoning meant to be sprinkled on top of cooked rice, vegetables, and fish.

tsukemono: Japanese preserved vegetables

daikon oroshi: grated daikon

moyashi: mung bean

kinako: roasted soybean powder