



LATE NIGHT MENU

YASAI- vegetables

O	GF	Edamame croquette yuzu ketchup	\$6
V	GF	Shishito kabayaki balsamic, sesame seeds & fried garlic	\$6
O V	GF	Edamame hummus avocado, garlic, parsley & housemade rice senbei	\$9

YAKIMONO- cooked dish

O		Wagyu dumplings sukiyaki consomme, daikon hair & mushrooms	\$18
O *	GF	Hawaiian teppanyaki loco moco grass-fed beef patty, sunny side up egg, gluten free gravy & rice	\$15

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

TEMPURA- gluten free tempura

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

GOHANMONO- rice dish

V	GF	Senbei housemade rice crackers	\$5
V	GF	Bowl of rice	\$2

OKASHI- sweets

	GF	Ice cream	\$4
	GF	Matcha shiratama zenzai anko, matcha, mochi	\$7
	GF	Mizu shingen mochi brown sugar syrup, kinako	\$5

yuzu: a Japanese citrus

kabayaki: Vegetable based sweet soy glaze

moyashi: mung bean

kinako: roasted soybean powder

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.