gatsu gatsu

HOT SIGNATURE

edamame
steamed soybeans, sea salt
crispy chicken kara age
sweet chili dipping sauce
vegetable tempura
tentsuyu sauce
shrimp tempura (3pc)
tempura dipping sauce
crispy rice spicy tuna (2pc)
crispy octopus takoyaki (3pc)
spicy aioli, sushi sauce, togarashi pepper

TIRADITO

albacore tataki
sesame dressing, crispy leeks
seared tuna
wasabi aioli, garlic chip, masago
yellowtail
jalapeño chili, ponzu
octopus
scotch bonnet, salt, yuzu kosho, ponzu

SOUPS & SALADS

traditional miso soup
shrimp wonton soup
shiitake mushrooms
ahi & albacore ponzu tataki salad
tofu salad
ginger sesame dressing

NIGIRI (2 pc)

albacore – shiro maguro
octopus – mushi tako
salmon – sake
shrimp – ebi
tuna – maguro
yellowtail – hamachi

SASHIMI (3 pc)

albacore – shiro maguro
octopus – mushi tako
salmon – sake
tuna – maguro
yellowtail – hamachi

TEMAKI

spicy tuna jalapeño
salmon avocado
seared albacore crispy onion
crisp shrimp tempura
vegetable handroll

SIGNATURE & TRADITIONAL ROLLS (4 pc)

SIGNATURE ROLL

seared tuna tataki
shrimp tempura, seared tuna, ponzu, scallions

vegetable roll
asparagus, avocado, cucumber, daikon sprouts, carrots
rainbow
california roll topped with assorted sashimi
salmon lover
crab, asparagus, salmon, avocado, champagne sauce
champagne lobster
blanched shrimp, avocado, soy paper
spicy crispy shrimp
shrimp tempura, spicy mayo, avocado, crispy tenkasu, sushi sauce
crispy spicy tuna
spicy tuna & asparagus, flash fried in panko, sushi sauce, roasted sesame seeds
crispy philly
salmon, cream cheese, and avocado flash fried in panko, champagne sauce, spicy aioli
caribbean dynamite
baked snow crab & eel dynamite, spicy mayo, sliced scotch bonnet, garlic rayu
california roll
Kanikama, avocado, cucumber, sesame seeds

BOWLS

tonkotsu ramen
bean thread noodles, tonkotsu pork broth, crispy chicken karaage, bamboo shoots, scallions, boiled soft egg, seaweed nori
katsudon
crisp fried pork cutlet, sauteed onions, egg, scallion, red pick
hiyashi chuka ramen
bean thread noodles, cucumber, tomato, kanikama, wasabi furikake, wafu dressing

ROBATA

chicken thigh
chicken, scallion, sweet soy tare
beef tenderloin
tenderloin, sweet soy tare
vegetable
miso glaze

DESSERT

yuzu cheesecake
green tea meringue crumble, crisp biscuit
japanese-inspired caramel flan
delicate ginger-scented flan, lychee, fresh mint
assorted mochi ice cream
strawberry, chocolate

V - Vegan. Some dishes may be prepared vegan, gluten or lactose free upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.