STARTER

Edamame
steamed edamame,sea salt

Miso Soup
wakame, tofu, scallion

Spicy Rock Shrimp
creamy coconut sriracha,furikake, sprout

Chicken Karaage
crispy thigh, yuzu aioli togarashi pepper

Crispy Rice
spicy tuna, unagi sauce, scotch bonnet

Vegetable Tempura
tentsyu broth

Jerk Chicken Yakitori
grilled with scallions

Island Tuna Tower
tuna wasabi poke, avocado, spicy crab, wakame salad

Ahi Tataki Salad
mixed greens, cucumber, carrots, spicy ponzu, masago,roasted goma seeds

Kabocha Tofu Salad
greens, pumpkin, tofu, creamy goma dressing, pumpkin nori furikake

Miso Broiled Salmon
bok choy, steamed rice, sesame seed

COMPOSED SASHIMI

Maguro
tuna, house ponzu, wasabi aioli, masago,garlic chips

Hama Chile
yellowtail, yuzu, house ponzu, scotch bonnet

Tako
octopus, sea salt, green aji sauce, masago, scoth bonnet

Aburi Sake
salmon, yuzu aioli,ponzu, togarashi

Shiro Maguro
albacore, creamy sesame, garlic rayu, crispy leeks

TEMAKI

Baked Crab
baked spicy crab, radish sprout

Spicy Tuna
minced tuna, sriracha, chili oil, scotch bonnet

Yellowtail
yuzu ponzu, scotch bonnet

Eel Kabayaki
broiled eel, eel sauce, furikake

Spicy Salmon
minced salmon, spicy aioli, scallion, black sesame seeds

Sushi ON THE SAND

MAKI

Escovitch Snapper
fried snapper, pickled carrot, onion, scotch bonnet

Cali Bang Bang
crispy rock shrimp tempura, coconut sriracha aioli, furikake

Plantain Crunch Roll
fried plantain, spicy tuna, aji verde sauce

Sunset Midori
roasted pumpkin, asparagus, cucumber, avocado, carrot, sesame dressing

Philly Roll
salmon, cream cheese, scallion, flashfried in panko, yuzu & spicy aioli

Nori Sashimi
tuna, salmon, yellowtail, avocado, wasabi wafu dressing, furikake

Torched Salmon
seared salmon, mango, cucumber, avocado, scotch bonnet, ponzu, fried leeks

Crispy Spicy Shrimp
avocado, spicy aioli, shrimp tempura, tenkasu, eel sauce, togarashi

Tuna Tataki
shrimp tempura, avocado, seared tuna, ponzu, scallion

NIGIRI 2PC

Albacore
shiro maguro

Freshwater Bbq Eel
unagi

Octopus
mushi tako

Salmon
sake

Shrimp
ebi

Tuna
maguro

Yellowtail
hamachi

SASHIMI 3PC

Albacore
shiro maguro

Octopus
mushi tako

Salmon
sake

Shrimp
ebi

Tuna
maguro

Yellowtail
hamachi

DESSERT

Chocolate Namelaka
miso caramel, compressed apple, peanut crunch

Matcha Rollcake
yuzu cream cheese filling, mango, matcha soil

COCKTAILS

Japanese Hiball *Crisp and refreshing Japanese highball featuring Toki Japanese Whisky and soda water, delivering light citrus notes, subtle oak character, and a clean, dry finish*

Melon Ball *Bright and refreshing spritz that blends gin, honeydew melon, and lime, topped with soda water for a crisp, juicy finish with delicate melon*

Bamboo Buck *Twist on the classic mule, combining vodka, sake, ginger, and fresh lime, topped with soda water for a crisp finish*

Samuri *Elegant lychee martini that combines vodka, lychee liqueur, and fresh lime, finished with a touch of cherry sweetness for a lush, floral, and refreshing sip*

Mint Condition *Fresh cocktail combining gin, dry vermouth, cucumber, mint, and lime, delivering a crisp, herbaceous flavor*

Tropic Thunder *Caribbean meets Japanese cocktail blending sake and vodka with creamy soursop and fresh lime, a refreshing balance of exotic fruit*

WINES BY THE BOTTLE

Pinot Gris $60
Villa Wolf Estate Pfalz, Germany

Sauvignon Blanc $89
Pascal Jolivet Estate Sancerre, France

Albariño $49
Pontellor Estate Rías Baixas, Spain

Riesling $49
Dr. L Loosen Mosel, Germany

Gewürztraminer $45
Louis Klipfel Estate Alsace, France

Rose $69
Whispering Angel Chateau D'Esclans Provence, France