



SUSHI & OYSTER BAR

Cold

House Salad	14
arcadian mixed greens cherry tomatoes japanese cucumbers edamame sweet soy vinaigrette	
Sashimi Salad	28
micro rainbow mix arugula tuna salmon yellowtail cherry tomatoes cucumbers grapefruit yuzu vinaigrette	
A5 Carpaccio	54
soy truffle sauce micro greens chimichurri	
Tuna Carpaccio	28
avocado aji amarillo paste japanese soy dressing fried garlic chip micro greens	
Hamachi Carpaccio	27
yuzu ponzu sauce olive oil serrano peppers pink peppercorn	
Salmon Carpaccio	24
yuzu kōshō paste garlic shallots ponzu sauce olive oil sesame oil chives sesame seeds	
Shrimp Cocktail	21
cocktail sauce lemon	
Poke Tacos	20
tuna spicy mayo ponzu sauce green onions ume guacamole mango	
Oyster Shooters (3)	16
quail eggs ponzu jelly masago micro cilantro	
Oysters on the Half Shell	MP
choice of: half dozen dozen Please ask server for daily selection.	
Lobster Tacos	22
yuzu crème fraîche pomegranate salsa micro shiso wonton shell	

Hot

Miso Soup	10
tofu wakame green onions	
Japanese Milk Bread	8
sea salt butter	
Spicy Edamame	9
spicy garlic	
Calamari	14
togarashi wasabi aioli cocktail sauce lemon	
Tempura	18
choice of: shrimp vegetable (asparagus lotus root kabocha bell pepper)	
Fried Shishito Peppers	15
tempura batter eel sauce spicy aioli togarashi	
Beef Skewers	16
marinated tenderloin pickled shallots yakiniku sauce	
Grilled Prawns	18
lemongrass ginger white soy sauce pickled shallots kabocha ginger purée	
Wagyu Hot Rock	MP
miyazaki beef housemade yakiniku sauce	
Pork Belly Udon Soup	28
tokyo onions shiitake mushrooms kurobuta pork belly	
Crispy Rice	
choice of: Spicy Tuna 17 micro greens sweet sauce jalapeño avocado A5 Wagyu 48 micro greens yakiniku sauce	

Chilled Seafood Platter For Two

jumbo shrimp | oysters | spicy scallops | spicy tuna poke | king crab leg **MP**
add: 2.5 lb. maine lobster **MP**

Entrées

Chilean Sea Bass	MP	Surf & Turf	MP
broccolini balsamic soy seasonal mushrooms yuzu miso sauce		6 oz. prime filet mignon 8 oz. australian lobster tail broccolini wasabi mashed potatoes demi-glace yuzu soy butter	
Kokuto Salmon	50	14 oz. Ribeye	70
asparagus sweet potato purée kokuto sauce		carrots wasabi mashed potatoes demi-glace	
Whole Lobster	MP	Grilled Halibut	48
clarified butter choice of: grilled steamed		seasonal mushrooms kabocha ginger purée yuzu soy butter	

Sides

Anori Truffle Fries	13	Japanese Elote Corn	14
shoestring fries yuzu ketchup		grilled corn togarashi yuzu crème fraîche percorino romano cheese furikake micro cilantro	
Ume Guacamole	14	Sunomono	12
avocado ume plum yuzu juice shiso leaf chips		cucumbers sweet vinegar sesame oil black sesame seeds micro arugula togarashi threads	



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Sushi and Sashimi

albacore – white tuna	12	maguro – tuna	16
amaebi – sweet shrimp	12	sake – salmon	12
ebi – shrimp	11	hirame – halibut	12
hamachi – yellowtail	16	tako – octopus	12
ika – squid	11	unagi – freshwater eel	16
ikura – salmon roe	13	uni – sea urchin	MP
kani – alaskan king crab	20		

Sushi Platter

tuna | salmon | yellowtail | halibut | albacore | shrimp | king crab | scallops **46**

Sashimi Platter

tuna | yellowtail | salmon | albacore | halibut | tako **52**

Maki – Rolls

California	12	Spider Roll	17
inside: avocado crab cucumber outside: masago sesame seeds		inside: soft-shell crab avocado crab cucumber outside: sesame seeds	
Lobster Roll	28	Temecula Fire	19
inside: lobster avocado mango outside: wasabi cream sauce eel sauce deep fried		inside: avocado crab cucumber outside: spicy tuna eel sauce spicy aioli on the side: tempura shishito peppers tempura crunch	
Wagyu	52	Garlic Seared Hamachi	21
inside: carrot asparagus avocado cucumber kaiware sprouts outside: A5 beef yakiniku sauce micro greens yuzu koshō sauce		inside: cucumber avocado mango outside: garlic seared hamachi yuzu skin yuzu jelly ponzu yuzu sauce micro rainbow mix	
Orange Ray	21	Unagi	17
inside: spicy tuna avocado cucumber outside: salmon fresh orange salsa micro cilantro lime juice soy paper		inside: eel avocado cucumber outside: sesame seeds	
UMI Sunset	30	Hand Roll Trio	26
no rice inside: king crab mango mint avocado kaiware sprouts crushed peanuts outside: soy paper honey lime yuzu aioli		salmon yellowtail spicy tuna kaiware sprouts <i>*no substitutions</i>	
Spicy Tuna	16	UMI Katana	35
inside: spicy tuna avocado cucumber outside: sesame seeds		inside: nori snow crab asparagus outside: toro halibut black truffle pesto yuzu vinaigrette micro greens	
Baked Snow Crab Hand Rolls (2)	26	Tuna Date Night	22
soy paper baked spicy aioli		inside: spicy tuna cucumber outside: tuna avocado garlic sweet soy tokyo onions arugula dates	