



SUSHI & OYSTER BAR

Cold

House Salad	14
mixed greens cherry tomatoes cucumbers carrots sweet soy vinaigrette	
Sashimi Salad	28
micro rainbow mix arugula tuna salmon yellowtail cherry tomatoes cucumbers yuzu cranberry vinaigrette	
Tuna Carpaccio	29
wasabi tobiko wasabi kizame wasabi soy sauce wasabi cream	
Hamachi Jalapeño Carpaccio	27
yuzu ponzu sauce olive oil jalapeño pink peppercorn	
Shrimp Cocktail	21
cocktail sauce lemon	
Poke Tacos	20
tuna cucumber avocado wakame red onions sesame oil wasabi tobiko crispy wonton shell	
Oyster Shooters (3)	16
quail eggs ponzu jelly masago micro cilantro	
Oysters on a Half Shell	MP
choice of: half dozen dozen Please ask server for daily selection.	
Salmon Carpaccio	24
yuzu koshō paste garlic shallots ponzu sauce olive oil sesame oil chives	
Spicy Tuna Crispy Rice	17
fried crispy rice spicy tuna micro greens sweet sauce jalapeño	

Hot

Miso Soup	10
tofu wakame green onions	
Spicy Edamame	9
truffle oil pecorino cheese spicy garlic	
Spicy Tuna Crispy Rice	17
fried crispy rice spicy tuna micro greens sweet sauce jalapeño	
Rock Shrimp Tempura	18
spicy aioli yuzu white pepper chives	
Tempura	18
choice of: shrimp vegetables (asparagus enoki mushrooms baby carrots)	
Fried Shishito Peppers	15
tempura batter eel sauce spicy aioli togarashi	
Beef Skewers	16
marinated tenderloin pickled shallots yakiniku sauce	
Grilled Prawns	18
chili marinade parsnip purée pineapple compôte fried garlic micro arugula	
Pork Belly	19
napa cabbage pea shoots fried gobo soy jus	
Wagyu Hot Rock	MP
Miyazaki beef housemade yakiniku sauce	
Yakitori Combination	19
beef shrimp asparagus	

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 and Turf	MP
broccolini yuzu miso		6 oz. Mishima filet mignon 8 oz. Australian lobster tail broccolini wasabi mashed potatoes demi-glace yuzu soy butter	
Kokuto Salmon	50	14 oz. Ribeye	70
sweet soy marinade garlic asparagus		carrots wasabi mashed potatoes demi-glace	
Whole Lobster	MP	Grilled Halibut	48
clarified butter choice of: grilled steamed		Brussels sprouts yuzu soy butter	

Sides

Japanese Sweet Potato Fries	11	Spinach Sesame	10
Garlic Asparagus	12	Sunomono	12
butter togarashi		cucumbers sweet vinegar sesame oil black sesame seeds micro arugula	



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Sushi and Sashimi

albacore – white tuna	12	maguro – tuna	16
amaebi – sweet shrimp	12	sake – salmon	12
ebi – shrimp	11	tai – 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		inside: softshell crab avocado crab cucumber	
outside: masago sesame seeds		outside: sesame seeds	
Lobster Roll	28	Temecula Fire	19
inside: lobster avocado mango		inside: avocado crab cucumber	
outside: wasabi cream sauce eel sauce deep fried		outside: spicy tuna eel sauce spicy aioli	
Wagyu	52	on the side: tempura shishito peppers tempura crunch	
inside: carrot asparagus avocado cucumber kiware sprouts		Tuna Mango Delight	21
outside: A5 beef yakiniku sauce micro greens yuzu kosho sauce		inside: cucumber avocado mango	
Orange Ray	21	outside: tuna mango sauce soy dressing micro cilantro jalapeno	
inside: spicy tuna avocado cucumber		Unagi	17
outside: salmon fresh orange salsa micro cilantro lime juice soy paper		inside: eel avocado cucumber	
UMI Sunset	30	outside: sesame seeds	
inside: soy paper king crab mango mint avocado kiware sprouts crushed peanuts		Hand Roll Trio	26
outside: honey lime yuzu aioli		salmon yellowtail spicy tuna kaiware	
Spicy Tuna	16	*no substitutions	
inside: spicy tuna avocado cucumber		Dynamite	18
outside: sesame seeds		scallop shiitake shrimp dynamite style	