

## COLD

-  **HIROSHI SALAD**  
 Lettuce and vegetables tossed in homemade dressing
-  **KYURI SALAD**  
 Tuna and catch of the day with ginger dressing or vegan
-  **SALMON CEVICHE**  
With baby onions, cherry tomato, homemade sauce and ikura
-  **HIROSHI CEVICHE**  
 With baby vegetables and feta cheese
-  **WONTON TOSTADA**  
Tuna or vegetable tartare *(Contains gluten)*
-  **SUNOMONO SALAD**  
 Seaweed, cucumber, maracuya dressing seafood or vegan
-  **CRUNCHY TACO**  
Spicy tuna marinated and avocado cream or vegan *(Contains gluten)*

## HOT

-  **SHISHITO PEPPER**  
 Sautéed sea salt and lime juice
-  **SAUTÉED CRAB**  
With Serrano ginger sauce and baby vegetables
-  **SHRIMP POPCORN**  
Sautéed in miso
-  **EDAMAME**  
 Sautéed or steamed, garlic, chives and soy
-  **TEMPURA VEGETABLES**  
 Served with sweet sake sauce
-  **TEMPURA SHRIMP**  
Served with gohan rice
-  **DUMPLINGS**  
With smoked sauce *(Gluten)*  
· Seafood  
· Vegetables
-  **UDON SOUP**  
 Ginger and seafood infusion or Vegan
-  **MISO SOUP**  
 Wakame seaweed, chives and tofu

## SASHIMI

-  **WAGYU \***  
In chives, garlic, olive oil and aged soy sauce
-  **WHITE FISH**  
Sealed in creamy cilantro sauce
-  **SCALLOPS**  
With Serrano pepper and serranito sauce
-  **WHITE TIRADITO**  
With Serrano pepper and special sauce
-  **OCTOPUS CARPACCIO**  
With ponzu, guajillo oil and toasted grasshoppers
-  **HIROSHI**  
Catch of the day, jalapeño dressing and garlic flakes
- YUZU SALMON**  
With Kani kama and yuzu Kosho sauce *(Contains gluten)*
-  **BLACK AND WHITE**  
Seared tuna with sesame seeds
-  **O-TORO \***  
Served as nature intended *(Seasonally)*
-  **NEW YORK SASHIMI**  
Ponzu gel, truffle cream sauce and wild mushrooms sautéed
-  **HAMACHI SASHIMI**  
Hamachi, truffle vinaigrette, wasabi, ikura and Serrano pepper
- DRY SHIRO MISO**  
White fish, garlic flakes, miso and yuzu *(Contains gluten)*

## ROBATA (Japanese Skeweers)

-  Chicken / Negima
-  American Wagyu \*
-  Shrimp
-  Bacon tomato
-  Salmon
-  Octopus
-  Brussels sprouts
-  Corn
-  Sweet potato
-  Eggplant
-  Bacon asparagus
-  Zucchini

## ROLLS

-  **SALMON SKIN**  
Avocado, cream cheese, masago and chives
- MEXICAN**  
California pepper with crab, sliced tuna and lime  
(Contains gluten)
-  **SAKE CITRUS**  
Tempura shrimp wrapped in salmon
-  **TEMPURA LOBSTER\***  
With masago, wrapped in soy paper
- EEL**  
Eel with steamed shrimp tail  
(Contains gluten)
-  **YASAI**  
 Avocado, creamy tofu with carrot, mango and cilantro
-  **KYOTO**  
Spicy octopus, coriander and masago with seared scallops and avocado
-  **YUZU SPECIAL MAKI**  
 Avocado, lime, cucumber, yuzu honey sauce and shallots
-  **MANGO SPECIAL ROLL**  
 Mango, shrimp, spicy sauce, and eel sauce or Vegan (only seasonal)

## SIGNATURE DISHES

-  **GRILLED CATCH OF THE DAY**  
Tempura asparagus, shitake mushrooms and bonito
-  **AJI WAGYU \***  
Medallions in aji panca amarillito sauce
-  **TOFU STEAK**  
 Grilled tofu with sautéed baby vegetables
-  **WASABI RIBEYE**  
Carrot, baby corn and wasabi sauce
-  **DUCK MAGRET**  
Cauliflower and fennel puree, baby corn and sweet soy sauce
-  **ROCK CORNISH**  
Marinated, sweet potato puree and baby corn
-  **AKAMISO**  
With a creamy miso sauce  
· Chicken  
· Fish
- BLACK COD \***  
Served with miso

## NIGIRIS (Traditional Sushi)

- Catch of the day
- Tuna
- Shrimp
- Eel (Contains gluten)
- Hamachi
- Masago
- Octopus
- Ikura
- Scallops
- Salmon
- O-Toro \*
- Kani Kama (Contains gluten)

## TEMAKI

- Eel (Contains gluten)
- Spicy tuna
- Spicy scallops
- Spicy shrimp
- Spicy catch of the day
- Lobster\*
- Salmon skin
- Spicy octopus
- Spicy salmon

## DESSERTS

-  MISO CREME BRULEE
-  TAPIOCA VERRINE
-  VEGAN CHOCOLATE CAKE
-  GREEN TEA ICE CREAM
-  COCONUT CAKE

Most of our menu is gluten free. Labeled dishes can be requested as vegan and vegetarian.