

S U S H I
MAKI

california 6
kanikama, avocado

spicy tuna 11
cucumber, tobiko, togarashi, spicy mayo

shrimp tempura 9
avocado, cucumber, tobiko

maguro 18
shrimp tempura, maguro, creamy crab salad, avocado, unagi sauce

rainbow 11
maguro, sake, ebi, white fish, jumbo lump crab, avocado

dragon 13
barbecued eel, avocado, shrimp tempura, unagi sauce

hamachi 12
asparagus, jalapeno, avocado, cilantro, yuzu sauce

citrus salmon 10
ripe mango, avocado, preserved lemon

lobster 15
garlic aioli, scallions, sriracha

crab 13
grilled scallion, cucumber, truffle aioli, crispy garlic and ginger

sashimi /nigiri 1pc

maguro – yellow fin tuna **3**

sake – salmon **2**

hamachi – yellowtail tuna **3**

shiro maguro – white tuna **2**

ebi – shrimp **2**

unagi – freshwater eel **2**

chef's sushi tasting 1or 2 28/38

7 pieces sashimi/nigiri and shrimp tempura maki
14 pieces sashimi/nigiri and shrimp tempura and spicy tuna maki

A P P E T I Z E R S

hot and sour soup 6
with wood ear mushrooms and bamboo shoots

miso soup 5
spinach and enoki mushrooms

soup of the day 6
ask your server for today's flavor

edamame 6
steamed soybeans sprinkled with sea salt

crab rangoon 9
wontons stuffed with cream cheese, crab and scallions

aged goat cheese squares 8
with toasted cashews, thai basil, roasted chinese eggplant and organic herb salad

twice cooked ribs 11
braised, grilled, szechuan peppercorn glaze, fennel and cucumber slaw

crab cakes 12
jumbo lump crab with cilantro, scallions and garlic with sesame mustard aioli, pickled daikon relish

curried mussels 9
in a red curry coconut broth, cilantro, ginger and toasted herb bread

chinese chicken salad 12
spicy chicken breast strips, napa cabbage, sesame vinaigrette

baby arugula 9
with toasted pumpkin seeds, blue cheese, asian pear champagne vinaigrette

18 vegetable salad 11
crispy vegetables, sweet soy-rice wine vinaigrette

E N T R E E S

bowl of soup 12
with a half sandwich or small salad

prime sliders 13
three prime beef patties, house made b&b pickles, pickled jalapenos, butter lettuce, grain mustard, sliced tomato and aged cheddar

grilled chicken club 12
togarashi, avocado, applewood smoked bacon on toasted cracked wheat bread

seared scallops 15
spiced tempura cauliflower, banyuls vinaigrette

japanese udon noodles 15
grilled zucchini, mushrooms, fried ginger and white miso broth

smoked turkey sandwich 13
quince jam, melted brie, spinach and toasted focaccia

sesame chicken 17
crispy chicken breast, sesame caramel, red chil, baby bok choy

S I D E S

choice of two for **6**, three for **8**, five for **10**

marble potatoes poached in duck fat, fin herbs
green beans aged tofu, garlic chives, scallions
eggplant grilled with a spicy tomato sauce, cilantro, and red onion
hiyashe wakame seaweed salad seasoned with sesame and soy
korean potato salad garlic aioli, scallions, and chives
kimchee napa cabbage, rice vinegar, jalapeno
roasted squash honey and thyme
marinated mushrooms sesame, white soy, coriander
fried plantains sea salt, black pepper

a ja urban
greenmarket
asian
café