

SUSHI/SASHIMI BAR

Shoyu Sushi Platter 22.5
five pieces nigiri, six pieces hosomaki

- Maguro** tuna 7.5
- Hamachi** yellowtail 8
- Sake** salmon 7.5
- Hotate** scallop 8
- Unagi** fresh water eel 8
- Masago** smelt egg 6.5
- Tamago** egg omelet 6
- Bin Cho** albacore tuna 6.5
- Ebi** shrimp 7.5
- Tako** octopus 7
- Ikura** salmon roe 6
- Saba** cured mackerel 5
- Ika** squid 5.75
- Inari** deep fried tofu 3.75
- Hotate** scallops 6

SPECIALTY ROLLS

- Caterpillar Roll 16.5**
BBQ eel, cucumber, avocado
- Soft Shell Crab Roll 14**
snow crab, bibb lettuce, avocado, cucumber, gobo
- New Style California Roll 15**
snow crab, bibb lettuce, avocado, cucumber, masago
- Spicy Tuna Roll 9.5**
ahi tuna, sriracha mayonnaise, togarashi, tempura flakes
- Spicy Salmon Roll 9**
takuan, cucumber, bibb lettuce, crispy salmon skin
- Number Nine Roll 17**
tempura shrimp, cucumber, spicy mayo, salmon, avocado, unagi sauce
- Wasabi Lobster Roll 15**
lobster, albacore, radish apple slaw, wasabi aioli, wasabi tobikko
- Crunch Roll 17.5**
spicy tuna, snow crab, masago, avocado, honey-yuzu sauce, tempura flakes
- Yasai Roll 7.5**
rapini, kanpyo, takuan, gobo, shiso, sesame yuzu
- Ume Shiso 3**
umeboshi plum, red shiso
- Kanpyo 4**
marinated calabash gourd, sesame seeds, toasted nori, pickled ginger
- Dynamite Roll 14.5**
spicy yellowtail, togarashi-crusting albacore, green chili sauce, sriracha
- Nam Pla Roll 15.5**
avocado, enoki mushrooms, ebi, charred ika, nam pla sauce, crispy shallots, thai basil, cilantro
- Chirashi Bowl 19**
selection of sashimi, japanese pickles, sushi rice

BENTO BOX 17

Build Your Own
Traditional Japanese
Style Meal

shoyu

APPETIZERS

- Edamame** steamed with nori salt or spicy stir-fried with sesame and soy 6.5
- Pork & Fennel Potstickers** plum sauce, shaved fennel, ground peppercorns 9
- Seaweed Salad** tsukemono, cucumber 7
add sashimi salmon \$5, tuna \$6 or hamachi \$6
- Shoyu Salad** mixed greens, napa cabbage, root vegetable strings, snow peas, watercress, tsunemono, scallions, pickled ginger vinaigrette 9
add katsu chicken \$2, grilled salmon \$5, tempura shrimp \$5
- Tsukune** chicken meatballs "okinomiyaki-style", buttermilk togarashi, tsunemono, katsuoboshi, tonkatsu sauce 9
- Braised Beef Bao** creekstone farms beef, chives, tsunemono, pickled mustard seeds, horseradish cream sauce 7.25
- Scallop Crudo** aji amarillo sauce, chili oil, red tobiko, chives, pickled fresno chiles 10
- Japanese Potato Salad** fingerling potatoes, baby turnips, spicy mustard, masago, braised crispy pork belly, tsunemono, scallions, chives 7.5
- Lomi Lomi Salmon** lightly cured salmon, yellow grape tomatoes, red onions, serrano, cilantro, lime, toasted cashews, wonton chips 10
- Crispy Cauliflower** shishito peppers, sesame yuzu sauce, cilantro 6
- Marlin Tataki** za'atar-crusting marlin, charred eggplant spread, black garlic oil, shiso 6.5
- Grilled King Oyster Mushrooms** ramp pesto, edamame and snow peas, chives 6.5
- Pork Terrine Musubi** housemade pork terrine, sushi rice, nori, furikake, pickled pineapple 7

BOWLS

TRADITIONAL JAPANESE BROTH BASED NOODLES

vegetable mushroom stock available for \$1.25

- Wild Mushroom Soba** shiitake, enoki, tamagoyaki, spinach 12.5
- Nabeyaki Udon** katsu chicken, tempura shrimp, kamaboko, tamagoyaki 15
- Tokyo Style Pork Ramen** hard boiled egg, wakame, menma, togarashi 14
- Tantanmen** spicy pork broth, ramen noodles, baby bok choy, scallion 13.5
- Wild Acres Duck Pho** duck confit, seared duck breast, grilled asparagus and scallion, jalapeno, cilantro, mint, sprouts 17

FROM THE WOK

add chicken \$2, beef \$4, or shrimp \$5

- Stir-Fried Shanghai Noodles** spicy black bean sauce, baby bok choy, peppers, Thai basil 14
- Pad Thai Noodles** tamarind-peanut sauce, bean sprouts, Thai basil, tofu, cilantro 13
- Pork Belly Stir Fry** fennel and cabbage kimchi, asparagus, radish, gochujang sauce, rice cakes 15

FRIED RICE

- Seasonal Vegetable Fried Rice** farm-fresh, seasonal vegetables 12
- Thai Fried Rice** crab, squid, lap chong, cilantro, egg, nam pla 13

ENTRÉES

all sandwiches are served with a side of fries

- Kobe Beef Burger** black garlic aioli, miso and mushroom spread, sesame seed bun 18.5
- Tuna Burger** seasoned sushi grade tuna, avocado, kaiware, wasabi aioli 16
- Steamed Fish of the Day** ramp pesto, grilled baby bok choy, stir-fried mushrooms, pea shoots MP
- Chilled Soba Salad** soba noodles tossed, pickled ginger vinaigrette, tamago, enoki mushroom, snow peas, edamame, spinach, tsunemono, kaiware, scallion, toasted sesame 12
add katsu chicken \$2, grilled salmon \$5, tempura shrimp \$5
- Trout Kabayaki** miso eggplant, preserved lemon yogurt, pistachios, mint, shiso 20
- Japanese Fried Chicken** shio koji-cured poussin, brown rice, soft-boiled egg, pickled mustard greens, kohlrabi, radish, puffed wild rice, pea shoots 18
- Grilled Wagyu Hanger Steak** stir-fried fingerling potatoes, shishito peppers, red onions, szechuan peppercorns, chile de arbol 24
- Softshell Crab Banh Mi** chicken liver pate, lemongrass aioli, Sriracha, pickled carrots, kohlrabi, radish, jalapeño, cilantro, hoagie roll 22

KID'S MENU 7.5

- Small Burger
served with fries
- Grilled Cheese
served with fries
- Chicken Fingers
served with fries
- Noodles & Butter