



SUSHI & OYSTER BAR

Cold

House Salad	14
arcadian mixed greens cherry tomatoes japanese cucumbers edamame watermelon radish yuzu vinaigrette crispy rice	
Sashimi Salad	28
micro rainbow mix arugula tuna salmon yellowtail cherry tomatoes cucumbers yuzu vinaigrette	
A5 Carpaccio	54
soy truffle sauce micro greens chimichurri	
Tuna Carpaccio	28
avocado aji amarillo paste ponzu sauce dressing fried garlic chips micro greens	
Hamachi Carpaccio	27
white soy sauce ponzu sauce chive 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	32
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	
Chicken Karaage	14
spicy ginger aioli micro greens	
Tempura	18
choice of: shrimp vegetable (mushroom kabocha squash red bell pepper okinawa potato)	
Fried Shishito Peppers	15
tempura batter eel sauce spicy aioli togarashi	
Beef Skewers	16
marinated tenderloin pickled shallots yakiniiku sauce	
Grilled Prawns	18
ginger white soy sauce pickled shallots kabocha ginger purée	
Wagyu Hot Rock	MP
miyazaki beef housemade yakiniiku sauce	
Miso Maple Pork Belly	28
kabocha purée arugula tokyo onions watermelon radish miso glaze	
Chicken Katsu Curry Udon	28
potatoes carrots tokyo onions curry sauce	
Crispy Rice	
choice of: Spicy Tuna 17 micro greens sweet sauce jalapeño avocado A5 Wagyu 48 micro greens yakiniiku 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
cauliflower purée green beans yuzu miso sauce		6 oz. prime filet mignon 8 oz. australian lobster tail broccolini carrots wasabi mashed potatoes demi-glaze yuzu soy butter	
Kokuto Salmon	50	14 oz. Ribeye	70
asparagus edamame succotash kokuto sauce		broccolini carrots okinawa mashed potatoes demi-glaze	
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	
Okinawa Mashed Potatoes	12	Sunomono	12
brown butter sesame seeds chives		cucumbers sweet vinegar sesame oil black sesame seeds micro arugula togarashi threads	



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		inside: soft-shell 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 kaiware sprouts		Garlic Seared Hamachi	21
outside: A5 beef yakiniku sauce micro greens yuzu koshō sauce		inside: cucumber avocado mango	
Orange Ray	21	outside: garlic seared hamachi yuzu skin yuzu jelly ponzu yuzu sauce micro rainbow mix	
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	
no rice		Hand Roll Trio	26
inside: king crab mango mint avocado kaiware sprouts crushed peanuts		salmon yellowtail spicy tuna kaiware sprouts	
outside: soy paper honey lime yuzu aioli		*no substitutions	
Spicy Tuna	16	Hot Blue Tuna	32
inside: spicy tuna avocado cucumber		inside: snow crab asparagus	
outside: sesame seeds		outside: seared toro garlic ponzu sauce tokyo onions micro greens daikon	
Baked Snow Crab Hand Rolls (2)	26	Tuna Date Night	22
soy paper baked spicy aioli		inside: spicy tuna cucumber	
Vegetable Medley	22	outside: tuna avocado garlic sweet soy tokyo onions arugula dates	
inside: asparagus red bell pepper artichoke avocado			
outside: yuzu vinaigrette pine nuts micro greens			