

In the Raw

Hamachi 'Hot' Spoon <i>yellowtail, scallion-ginger ponzu, chili paste, garlic chips</i>	6
Oysters on a Half Shell (6) <i>wasabi tobiko, sake mignonette</i>	16
Spicy Ahi Parfait <i>avocado, crème fraiche, crispy mochi rice, black tobiko</i>	13
Seared Albacore Tuna <i>jalapeno, red onions, garlic chips, truffled ponzu</i>	14
Omakase Nigiri Sushi <i>chef's freshest selection</i>	22
Sashimi Izakaya <i>six varieties, market's most fresh selection</i>	22
Sashimi Deluxe <i>six varieties, adventurous selection</i>	30

Skewers & Sticks (served as a pair)

Chicken <i>sea salt or teriyaki</i>	6	Beef <i>sesame-garlic, kimchee</i>	7
Enoki Mushrooms <i>bacon wrapped</i>	6	Zucchini <i>extra virgin olive oil, salt</i>	6
Pork Belly <i>seven pepper spice</i>	7	Ginger Chicken Meatballs <i>teriyaki</i>	6
Smoked Bacon Mochi <i>rice cakes</i>	7	Grilled Salmon <i>wasabi butter</i>	7

Diablo Valley Farmer's Market

Spring Vegetable Salad <i>asparagus, roasted beets, parmesan, yuzu-wasabi vinaigrette</i>	11
Edamame Hummus <i>scallion-sesame flat bread, seasonal vegetables</i>	7
Spicy Pan Roasted Broccoli <i>lemon zest, chilies, soy</i>	7
Age Dashi Eggplant <i>bonito flakes, nori, tentsuyu sauce</i>	7
Wasabi Furikake Wedge Fries <i>spicy aioli</i>	8
Sweet Peas & Tofu Gammodoki <i>sweet onions, carrots, shiitake-tamari broth, truffle oil</i>	7
Roasted Asian Squash Dumplings <i>sage, balsamic-brown butter sauce, hazelnuts</i>	12
Root Vegetables Chips <i>lotus roots, taro roots, Sasa pepper, saikyo miso aioli</i>	7
Asparagus Tempura <i>nori-wasabi salt, parmesan, lemon aioli</i>	9

Tsukiji Fish Market

Gindara Misoyaki <i>roasted black cod, miso marinade</i>	19
Bay Scallops & Asparagus Kaki-Age <i>lemon aioli, katsu sauce</i>	9
"Fry Basket" <i>shrimp, lemons, green beans, parsley, kochijian aioli</i>	11
Grilled Baby Octopus <i>potatoes, radishes, lime-anchovy vinaigrette</i>	12
Pan Seared Day Boat Scallops <i>citrus beurre blanc, pea sprouts, sweet peas, smoked bacon</i>	22
Tempura Prawns Lettuce Wraps <i>candied walnuts, honey-miso aioli</i>	14
Grilled Scottish Salmon <i>asparagus, red wine-bacon vinaigrette</i>	16

Walnut Creek Meat Market

Chicken "Lollipops" <i>sweet &amp; spicy soy caramel sauce</i>	11
Pork & Garlic Chive Half Moon Gyoza <i>cherry-soy balsamic glaze, wilted greens</i>	11
Sake-Shoyu Braised Beef Short Ribs <i>creamer potatoes, carrots</i>	15
Green Eggs & Ham <i>crispy pork belly, tomato-onion relish, coconut vinegar, herbed egg</i>	13
Crispy Duck on Steamed Buns <i>grilled scallion relish, orange segments, hoisin sauce</i>	15
Grilled Baby Back Riblets <i>hot-n-sweet bbq sauce, jicama slaw</i>	14
Roasted Spiced Lamb Chops <i>shiso-pistachio nut gremolata, preserved lemon</i>	19
Chicken Karaage Nanbanzuke <i>carrots, grilled jalapeno, citrus-soy vinaigrette</i>	12
River Stone Grilled Steak <i>flat iron cut, ginger ponzu dip, wasabi furikake wedge fries</i>	22

"Odd Things"

Golden Pearl <i>oyster, sea urchin, tobiko, ikura, quail egg</i>	12
Tanshio <i>braised &amp; grilled ox tongue, seven pepper spice</i>	11
Liba Nira Itame <i>chicken liver sauté, garlic chives, oyster sauce</i>	9
Ika Sugatayaki <i>grilled jumbo whole squid, sea salt, seven pepper spice, sambal aioli</i>	15
Tori Hatsu Kushiyaki <i>grilled chicken hearts, seven pepper spice</i>	5
Sisig <i>sizzling pig's ears &amp; jowls, chilies, ginger, onions, citrus soy vinaigrette, fried egg</i>	14

Grains & Sides

Simple Green Salad <i>sesame-miso dressing</i>	6
Onigiri (2) <i>nori wrapped rice balls, choice of salmon or pickled plum</i>	6
Sasa Soba <i>buckwheat noodles, served hot w/ dashi broth or chilled w/ wasabi soy dip</i>	14
Nori Rice <i>seasoned rice</i>	6
Manila Clam Miso Soup <i>manila clams, roasted shimeji mushrooms, soft tofu, seaweed</i>	10
Mushroom Miso Soup <i>roasted shimeji mushrooms, soft tofu, seaweed</i>	5