

## STARTERS

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**EDAMAME** 5  
sea salt, yuzu salt, or wasabi salt

**CALAMARI RINGLETS** 8  
crispy calamari, wasabi infused mayo,  
and sweet soy reduction drizzle

**GYOZA** 8  
pan fried pork dumplings, house special made sauce

**MISO SOUP** 3  
steamed tofu, seaweed in miso broth

**GREEN SALAD** 4  
ginger dressing

**KANI SUNOMONO / MORI SUNOMONO** 6/7  
cucumber salad with option of crab only  
or crab along with shrimp and octopus

**EGGS BENEDICT** 12  
bed of rice, spicy tuna, shiso leaf, sunny side up quail egg

**GREEN BEAN FRIES** 8  
haricot vert tempura, truffle aioli

## TO SHARE

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**KING SALAD** 13  
romaine lettuce, thinly sliced cucumber, king salmon, rice crackers, and spicy thai  
chili

**TUNA CRISP** 12  
ponzu mayo, sliver sweet red onion, truffle oil

**TUNA TARTARE** 18  
avocado, spicy tuna, wasabi mayo and sweet soy reduction drizzle

**LANGOUSTINE** 17  
crispy spicy tuna, crunchy baked scampi

**CANOLIS** 9  
our take on an avant garde savory canoli with both  
hamachi and king crab

**MOSHI MOSHI OYSTER** 10  
lightly battered oysters, japanese tartar sauce

**EIGHT "MADAME" SALAD** 16  
marinated romaine, mix spring, crab salad, spicy conch,  
and slices of spicy thai chili, optionally topped with  
salmon skin chips or dry prosciutto

**CEVICHE** 15  
ocean trout, heirloom tomatoes, sweet red onion,  
avocado, yuzu dressing

## BENTO PLATE

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soup, salad, 4 pcs california roll, steam rice, spring roll  
(spicy tuna substitution \$2 extra)

**CHICKEN TERIYAKI** 13

**MISO STEAK** 16  
Ribeye

**SALMON TERIYAKI** 13

**SHRIMP SAKU-SAKU** 13

**RAMEN "1ST PLACE IN 2016 ATL RAMEN FEST"** 15  
comes with salad only

## SUSHI COMBINATION

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soup and salad  
(spicy tuna substitution \$2 extra)

**SUSHI DELUXE** 17  
california roll + 5 pcs nigiri

**SASHIMI DELUXE** 17  
california roll + 6 pcs sashimi

**SUSHI & SASHIMI DELUXE** 22  
california roll + 3 pcs nigiri + 6 pcs sashimi

**CHIRASHI DON** 19  
9 pcs sashimi over rice

**SASHIMI LOVER** 28  
15 pcs sashimi

## THIS IS HOW WE ROLL

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### DYNASTY ROLL 14

jumbo prawns tempura rolled with seared tuna, avocado, and tobiko

### VELVET ROLL 14

soft shell crab tempura and cucumber rolled with avocado and spicy tuna topped with tobiko crunch.

### GEISHA ROLL 15

king crab salad, crunchy romaine lettuce rolled with fresh salmon, tuna, mango puree, and rice pearls

### WINDMILL ROLL 16

spicy yellowtail, tempura crunch rolled with mixture of spicy tuna and crab salad, finished with cajun seasoned lotus chips

### RED SAMURAI ROLL 16

spicy tuna and cucumber rolled with layers of avocado, fresh tuna, grape tomato, and serrano pepper dipped in sweet ponzu

### EXPLOSION ROLL 13

sushi rice pressed with mixture of spicy salmon, tuna, and yellowtail slight seared topped with tempura crunch, masago, tobiko, and scallions

### MANHATTAN ROLL 13

fried sweet cream cheese filling rolled with spicy tuna drizzled with wasabi infused mayo and sweet soy reduction

### CRYSTAL ROLL 16

shrimp tempura, crab salad, spring mix, avocado, asparagus rolled in rice paper

### WESTSIDE ROLL 12

flash fried tuna, salmon, yellowtail, and cream cheese rolled with rice outside splashed with sweet ponzu

### SHINOBI ROLL 15

crab salad and tempura crunch rolled in marinated seared filet mignon

### BRADY ROLL 18

sushi rice pressed with spicy yellowtail dressed two ways with spicy tuna and eel, mango sauce

### LOBSTER ROLL 30

tempura lobster, lettuce, cream cheese, topped avocado sweet chili sauce and sweet soy reduction

### WHITE LOTUS ROLL 16

crab salad, tempura crunch topped with scallops spicy aioli on top, baked

## NIGIRI (2 pcs)

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### MAGURO (TUNA) 8

sesame oil, fried leeks

### SAKE (SALMON) 7

yuzu citrus, salted aonori

### SAKE TORO (SALMON BELLY) 9

seared, tonzazu sauce, capers, truffle sea salt

### HAMACHI (YELLOWTAIL) 9

red jalapeno salsa, black lava salt

### SAKE KUNSEI (SMOKED SALMON) 7

truffle mayo, lotus chip

### WALU (ESCOLAR) 8

miso glaze, garlic chip

### MADAI (JAPANESE SNAPPER) 10

shiso leaf, sea salt, yellow tomato reduction, lemon juice

### HIRAME (FLOUNDER) 7

Shiso leaf, Shio konbu

### IKA (SQUID) 7

sesame oil, spicy caviar, shiso leaf

### SABA (MACKEREL) 7

lightly seared, yuzu soy, lemon juice, ginger, scallion

### KAMPACHI (BABY YELLOWTAIL) 9

grape tomato, yuzu ice ponzu

### TAKO (OCTOPUS) 6

serrano pepper, jalapeno sauce, cilantro micro

### EBI (SHRIMP) 6

kimchi sauce

### HOTATE (WILD HOKKAIDO SCALLOPS) 11

seared, yuzu citrus wasabi, spicy caviar

### TAMAGO (SWEET EGG) 6

baked with spicy aioli, aji no furikake

### UNI (SEA URCHIN) 16

seared, kizami wasabi

### BINCHO MAGURO (ALBACORE) 7

seared, fried shallot, balsamic vinaigrette

### KINMEDAI (GOLDEN EYES RED SNAPPER) 11

jalapeno sauce

### UNAGI (EEL) 7

sweet soy reduction, sesame seed

### BLUE FIN MAGURO (BLUE FIN TUNA) 9

sesame oil, fried leeks

### BLUE FIN CHUTORO (MEDIUM FATTY TUNA) 12

gold flakes, caviar

### BLUE FIN OTORO (BLUE FIN FATTY TUNA) 16

gold flakes, caviar

### FOIE GRAS 17

seared uni

### WAGYU BEEF (JAPANESE A5 WAGYU BEEF) 18

seared, gold caviar

### SHIMA AJI (STRIPED JACK) 9

jalapeno sauce

### AMAEBI (SWEET SHRIMP) 10

caviar, with fried head

### KING CRAB 11

butter, salt, pepper

### IKURA (SALMON ROE) 8

house marinated ikura

## TRADITIONAL ROLL

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### CALIFORNIA ROLL 7

### TUNA/SALMON ROLL 7

### SPICY TUNA/ SPICY SALMON ROLL 8

### BAGEL ROLL 8

smoked salmon, avocado, cream cheese, masago

### SUPER CRUNCH ROLL 12

shrimp tempura, cucumber, avocado, topped with shrimp and drizzle of sweet soy drizzle

### RAINBOW ROLL 12

california topped with assorted sashimi and avocado, tobiko

### MY GARDEN ROLL 9

seasonal vegetable rolled with ginger dipping sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*20% Gratuity may be added for party of 6 or more.