

## Soups

### Miso Soup 3

tofu, seaweed, scallions

### Clam Miso Soup 8

organic mushrooms, tofu, seaweed, scallions

### Udon Noodle Soup 9

fishcakes, mushrooms, seaweed, scallions

## Small Plates

### Jumbo Prawn Cocktail 15

cucumber slices, lemon wedge, cocktail sauce

### Pan Fried Gyoza 8

garlic ponzu sauce

### Rock Shrimp Walnut 14

caramelized walnuts, dried cranberries, spinach, honey pineapple aioli, yuzu miso sauce

### Shishito Pepper 9

bonito flakes, den miso sauce

### Shrimp Tempura 7 / Mixed Tempura 9

grated daikon, tempura sauce 7/9

### Edamame 4

sea salt or sweet garlic chili (+1.5)

### Agedashi Tofu 6

nori, scallions, bonito flakes, dashi soup

### Baked Green Mussel 10

parmesan cheese, butter garlic sauce

### Crispy Pork Belly 11

slow cooked pork, micro cilantro, kochujang miso, balsamic soy sauce

### Crispy Soft Shell Crab 10

panko crust, sweet potato puree, honey mustard

## Raw Bar

### \*Oyster Shooter 5 / Uni Shooter 7

quail egg, scallions, spicy grated radish, yuzu juice, ponzu sauce, sake (+2), sake flavored sake (+6)

### \*Beef Tataki 15

seared angus beef tenderloin, spicy grated radish, scallions, garlic chips, garlic ponzu sauce

### \*Garlic Butter Seared Tuna 14

shichimi, scallions, spicy cream sauce, garlic butter soy sauce

### \*Tuna Poke 15

cucumber, onion, kelp, poke sauce

### \*Seafood Ceviche 14

belgian endive, octopus, white fish, salmon, citrus marinade, micro cilantro, sriracha sauce

### \*Japanese Snapper Carpaccio 19

lemon zest, yuzu kosho, micro cilantro, yuzu truffle soy sauce

### Octopus Carpaccio 15

micro cilantro, olives, red onion, shichimi, fresh crushed black pepper, kochujang miso, yuzu truffle soy sauce

### \*Scottish Salmon Creme Fraiche 16

capers, micro cilantro, soy salt, yuzu lemon juice, mustard creme

### \*Yellowtail Jalapeno Salsa 15

micro cilantro, ponzu sauce

## Oyster of the Day

All oysters are subject to availability Oyster price: each / half dozen / one dozen

## Salads

### Caprese Salad 12

roma tomatos, avocado, mozzarella cheese, parmesan gnocchi, balsamic reduction, basil pesto dressing

### Cucumber Sunomono 5

thin cucumber slices, sesame seeds, lemon wedge, sweet vinegar dressing (add crabsticks +3)

### Salmon Skin Salad 12

mixed greens, bonito flakes, cucumbers slices, yamagobo root, ponzu sauce

### Seaweed Salad 8

mixed greens, sesame seeds, onion dressing

## Specialty

### **\*Prime Wet Aged Angus Beef Ribeye Steak (12oz) 35**

roasted seasonal vegetables, chimichurri sauce,  
balsamic teriyaki sauce

### **\*Angus Beef Tenderloin Tobanyaki 32**

seasonal vegetables, sake, umami sauce

### **Asian Style Bouillabaisse 29**

spicy lobster kochujang miso mire poix, assorted seafood,  
organic assorted mushrooms, baby bok choy,  
add lobster tail (+9)

### **\*Baked Lobster Tail and Angus Tenderloin (6oz) 53**

seasonal vegetables, butter garlic cream sauce, balsamic  
teriyaki sauce, chimichurri sauce, clarified butter

### **Baked King Crab Legs M.P**

1 pound of Alaskan king crab, butter garlic sauce,  
micro cilantro, clarified butter

### **Cajun Shrimp Penne with Vodka Sauce 19**

garlic, mushrooms, onions, parmesan cheese

### **\*Miso Glazed Salmon 24**

mushroom & onion brown rice risotto, micro cilantro,  
yuzu truffle soy sauce

### **Korean Beef Short Ribs 27**

\* Certified Angus Beef Short Rib

slow cooked boneless short ribs, seasonal vegetables,  
garlic chips, Korean BBQ sauce, white or brown rice (+2)

### **\*Shrimp and Scallop Tobanyaki 26**

seasonal vegetables, sake, yuzu soy sauce

## Rice Bowls

- Chicken Teriyaki 12
- Pork Belly Kimchi Fried Rice 14
- \*Salmon Sashimi 15
- \*Spicy Tuna Avocado 14
- Prime Ribeye Teriyaki 15
- \*Chirashi 23

## Side Orders

- Kimchi 3
- Japanese Pickle 5
- Truffle Fries 8  
parmesan cheese

# Sushi Bar

## Sushi / Sashimi

\*price per piece

- Shrimp 2
- Egg Custard 2
- \*Mackerel 2
- \*Albacore 2.5
- \*Salmon 2.5
- Octopus 3
- Smoked Salmon 3
- \*Yellowtail 3
- \*Salmon Roe 3
- Fresh Water Eel 3.5
- \*Scallop 3.5
- \*Bluefin Tuna 3.5
- \*Amberjack 3.5
- \*Snapper 4.5
- Snow crab 5
- \*Sweet Shrimp 6
- \*Sea Urchin 6.5
- \*Chu Toro 7
- Foie gras (1 oz) 9
- \*O-toro 10

## Traditional Classic Rolls

	Hand Roll / Cut Roll
Avocado Roll	3 / 4
Cucumber Roll	3 / 4
Vegetable Roll	4 / 5
California roll	4 / 5
*Tuna Roll	5 / 6
*Spicy Tuna Roll	5 / 6
*Yellowtail Scallion Roll	5 / 6
*Salmon Roll	5 / 6
Shrimp tempura roll	5 / 6
*Philadelphia Roll	7 / 8
*Toro Scallion Roll	8 / 9

## Combination

### \*Sushi Sampler 21

chef's choice of 6 pieces of sushi with special toppings, served with miso soup

### \*Sashimi Sampler 21

chef's choice of 6 pieces of sashimi with special toppings, served with sushi rice

### \*Sushi Dinner 28

chef's choice of 10 pieces of sushi and tuna roll, served with miso soup

### \*Sashimi Dinner 29

chef's choice of 12 pieces of traditional sashimi, served with sushi rice

### Vegetable Sushi Combination 18

chef's choice of 6 pieces of vegetable sushi with vegetable roll, served with miso soup

## \*Premium Sashimi Platter Combination 120

- 2 miso soup
- 1 house salad
- 1 mixed Tempura

chef's choice of 32 pieces of traditional premium sashimi

# Special Rolls

## **Crunchy Roll 10**

shrimp tempura, cream cheese, asparagus, rice crackers, spicy cream sauce

## **\*Crispy Rice Spicy Tuna 11**

avocado salsa, micro cilantro, furikake, eel sauce

## **\*Tsunami Roll 12**

deep fried, serrano pepper, crab stick, cream cheese roll with spicy tuna, tempura crumbs, eel sauce, sriracha and kochujang aioli

## **\*Light House Roll 12**

deep fried, salmon, cream cheese, avocado, asparagus, mustard creme fraiche, spicy cream sauce, eel sauce

## **\*Spider Roll 12**

deep fried soft shell crab, crab sticks, yamagobo, cucumbers, avocado, radish sprouts, eel sauce

## **\*Rainbow Roll 13**

assorted fish, shrimp, crab stick, avocado, cucumber

## **Hawaiian Breeze Roll 13**

salmon tempura, pineapples, avocado, asparagus, cream cheese, furikake, eel sauce

## **\*Shrimp Lover's Roll 14**

cucumber, avocado, shrimp tempura roll topped with shrimp and eel sauce

## **\*Salmon Fiesta Roll 14**

spicy salmon, spicy cream sauce, jalapeno salsa, avocado, cucumber, yuzu soy sauce

## **Dragon Roll 14**

fresh water eel, crab stick, cucumber, avocado, eel sauce

## **\*Flaming Ahi Roll 15**

seared tuna, spicy tuna, asparagus, shichimi, sliced serrano peppers, sriracha, garlic ponzu sauce

## **\*Yellowtail Serrano Roll 15**

yellowtail, spicy yellowtail, asparagus, sliced serrano peppers, micro cilantro, sriracha, ponzu sauce

## **Baked Crab Roll 15**

snow crab, shrimp tempura, cream cheese, avocado, soy paper, fried onions, eel sauce

## **\*Lotus Roll 15**

cucumber wrapped shrimp, crab sticks, tuna, salmon, white fish, amazu ponzu sauce

## **\*Sunset Roll 16**

spicy tuna, cucumber, avocado, crabstick butter garlic seared tuna, tangy sauce.

## **\*Angry Lobster Roll 16**

spicy lobster mix, avocado, cucumber, shrimp tempura, soy paper, spicy cream sauce

## **\*Ocean Side Roll 16**

spicy tuna, avocado, cucumber roll topped with seared albacore fried onion, ginger garlic sauce

## **\*Black Tiger Roll 16**

fresh water eel, shrimp, shrimp tempura, spicy tuna, cucumber, avocado, eel sauce

## **The Pier Roll 18**

baked scallops, lobster mix, avocado, cream cheese, crushed red pepper, garlic chips, fried shiitake mushrooms, eel sauce

## **\*Umiko Roll 19**

softshell crab, crab mix, rice avocado ball, snow crab, mini rice balls, cucumber, spicy cream sauce, eel sauce

## **\*Two Fifteen Roll 21.5**

lobster tail, soft shell crab, tuna, salmon, yellowtail, asparagus, avocado, micro cilantro, yuzu truffle soy sauce, kochujang miso



## *Pier 215 Tasting Menu*

Per Person 35

Seafood Ceviche

Mixed Green Salad

\*Crispy Rice w/ Spicy Tuna & Crispy Pork Belly

Miso soup

\*Chef's Sushi Selection

\*Angus Beef short rib

Choice of Mochi ice cream

## *Chef's Premium Tasting Menu*

Per Person 65

Shrimp Chawan Mushi

\*Chef's Signature Raw Bar Trio

\*Crispy Rice w/ Spicy Tuna & Crispy pork belly

Seaweed Salad

Miso Soup

\*Chef's Premium Sushi Selection

\*Angus Tenderloin Tobanyaki

Hojicha ice cream

\* No substitutions | \* Subject to changes to due availability | \*Must pre-order through reservation for parties of 6 or more

\*consuming raw or under cooked meats, poultry, seafood, shellfish, eggs may increase your risk of food borne illness.