

STARTERS

- DUCK CONFIT SPRING ROLL cabbage, carrots, greens onions; drunken plum red pepper sauce 17
- ◆ HAMACHI 'CRUDO' sliced yellowtail & avocado, jalapeño, fresh ginger, crispy garlic chips; warm ponzu 17
- ◆ MAGURO TARTARE tuna, avocado, mango, green onion, cilantro, gyoza chips; spicy gochujang sauce 19
- ✓ AGEDASHI TOFU deep fried tofu, avocado tempura; tentsuyu sauce or veggie broth 18
- ◆ KOBE BEEF SKEWERS 5PC grilled, shishito peppers; teriyaki sauce 22

SALADS

- BABY SPINACH & BACON apples, caramelized walnuts; miso-blue cheese dressing 13
- ✓ KALE & BABY ROMAINE 'MISO CAESAR' crispy gyoza chips, tamari oil 13
- TAKO SUNOMONO octopus, english cucumber, wakame, kaiware, julienne carrots; amazu dressing 17
- ✓ BEET & MIZUNA sliced red & golden beets, mizuna greens, walnuts, feta cheese; kabosu citrus vinaigrette 15

TEMPURA

TRADITIONAL STYLE, LIGHTLY BATTERED & DEEP FRIED

- AKA MISO CALAMARI creamy jalapeño mayo sauce 19
- TIGER SHRIMP 5PC spicy aioli 18
- ✓ SEASONAL VEGETABLE TEMPURA warm soy bonito or veggie broth 16
- SHRIMP & SCALLOPS 'KAKIAGE' FRITTER warm tentsuyu sauce 23
- ✓ VEGGIE 'KAKIAGE' FRITTER julienne vegetables; warm tentsuyu sauce or veggie broth 18

SEA

- ◆ CEDAR PLANK GRILLED SALMON green beans & cherry tomatoes; ginger lemongrass sauce 38
- GINDARA saikyo miso marinated black cod, sautéed asparagus, pickled ginger shoots; miso sauce 39
- ◆ HOTATE EDAMAME RISOTTO pan seared scallops, sweet corn, edamame, risotto; edamame-shiso sauce 39
- LAZARO'S TSUNAMI RAMEN napa cabbage, carrots, green onions, shrimp, salmon, clams, fish cake, soft boiled egg; dashi spicy broth, drizzled with black garlic oil 32

LAND

- ◆ Togarashi KUROBUTA PORK CHOP 12oz Okinawa sweet potato purée, roasted apples; caramelized apple veal-jus 39
- SPICY MISO CHICKEN 10oz grilled Mary's Farm boneless chicken thighs, sautéed bok choy, mushrooms; spicy miso-teriyaki sauce 32
- ◆ KURO NINNIKU CERTIFIED ANGUS BEEF RIBEYE 12oz broccolini; black garlic sauce 55
- ✓ 'VEGGIE LOVERS' grilled seasonal vegetables, spicy miso, fried tofu; wasabi aioli and tamari herb oil 28
- ✓ BLACK GARLIC VEGGIE RAMEN bok choy, carrots, shiitake mushrooms, tofu, soft boiled egg; tamari and shiro miso broth 21

ORGANIC SEASONAL SIDES

- ✓ shichimi brussels sprouts; cauliflower purée 9 / ✓ shishito mashed potato 9
- ✓ nori-toga roasted cauliflower 9
- shishito peppers, bonito flakes; ponzu sauce 9
- ✓ chili-lime edamame 7 / ✓ okinawan sea salt edamame 7 / ✓ soy-garlic edamame 7
- ✓ genmai brown rice 6 / ✓ tamanishiki rice 6 / Sendai miso soup 6
- ✓ add side salad 5 / ✓ add avocado 5

SUSHI ROLLS

JAPANESE ♦	19
hamachi, spicy tuna, jalapeño, avocado, tobiko, cilantro, fresh lime, spicy sesame sauce	
SNOW MONKEY ♦	21
snow crab, shrimp tempura, torched salmon, tobiko, spicy sauce	
SPICY GEISHA ♦	21
shrimp tempura, snow crab, maguro, arare	
RAINBOW ♦	19
california roll topped with maguro, hamachi, salmon, ebi	
49ERS ♦	19
snow crab, avocado and salmon, topped with lemon slices	
JACK LONDON ♦	16
salmon, cream cheese, avocado, cucumber, soy paper	
LOBSTER TEMPURA ROLL ♦	25
maine lobster, asparagus, avocado, tobiko romaine lettuce, spicy miso	
SPIDER	16
softshell crab, cucumber, avocado, unagi sauce	
OAKLAND A's	19
shrimp tempura, snow crab, mango, avocado, soy paper, spicy sauce	
FIRE DRAGON	20
shrimp tempura, avocado, unagi, spicy sauce	
WARRIORS ♦	20
spicy maguro, hamachi, cucumber, avocado, tempura flakes, spicy sauce	
SPICY TUNA ♦	11
maguro, spicy sauce, cucumber	
ROCK 'N' ROLL	11
avocado & unagi	
✓ VEGGIE	11
yamagobo, kanpyō, avocado, asparagus, shiitake mushrooms	
✓ AVOCADO MAKI	9
CALIFORNIA	11
snow crab & avocado	

SUSHI COMBINATIONS

CLASSIC SASHIMI ♦ maguro/hamachi/sake	26
3pc of each	
KOFUKU SASHIMI ♦ 5 varieties	47
3pc of each	
CLASSIC NIGIRI ♦ maguro/hamachi/sake	24
2pc of each	
KOFUKU NIGIRI ♦ 5 varieties	36
2pc of each	
HIGH NOTE ♦	45
sashimi: maguro/hamachi/sake (3pc each) nigiri: maguro/hamachi/sake/hirame/ebi (1pc each)	
NIGIRI & SASHIMI	
2 Pieces Nigiri 5 Slices Sashimi	
MAGURO ♦ bigeye tuna	11 22
HAMACHI ♦ yellowtail	10 20
SAKE ♦ salmon	9 18
SAKE HARASU ♦ salmon belly	13 26
EBI prawn	9 18
UNAGI freshwater eel	11 22
HIRAME ♦ halibut	12 24
SHIRO MAGURO ♦ albacore tuna	10 20
HOTATE ♦ scallop	10 20
IKURA ♦ salmon eggs	10 20
UNI ♦ sea urchin	M.P.
(ask your server about availability)	

JAPANESE PLATTERS

served family style for 4 people or more

YOSHIE OMAKASE ♦	95
California, veggie & Oakland A's rolls / spicy chicken thighs with sautéed bok choy, mushrooms; spicy miso-teriyaki sauce / grilled salmon with green beans & cherry tomatoes; ginger lemongrass	
KAZUO OMAKASE ♦	115
rainbow, fire dragon & Alaskan rolls / marinated black cod with sautéed asparagus, pickled ginger shoots; miso sauce / angus beef ribeye, broccolini; black garlic sauce	
✓ KYOTO GARDEN OMAKASE	70
2 veggie & 3 avocado rolls / grilled seasonal vegetables, fried tofu; spicy miso-wasabi aioli	
LOLO OMAKASE ♦	110
49ers, spicy geisha, snow monkey & japanese rolls / kofuku sashimi with 5 varieties, 3 pc each	
VICTOR OMAKASE ♦	115
lobster tempura & rainbow rolls / kofuku nigiri with 5 varieties, 2pc each / Kurobuta pork chop with Okinawa sweet potato purée / duck confit spring roll	
TOKYO OMAKASE ♦	150
japanese, spicy geisha, fire dragon, snow monkey, lobster tempura, jack london & 2 spicy tuna rolls / high note sashimi: maguro, hamachi, sake (3pc each) kofuku nigiri: maguro, hamachi, sake, hirame and ebi (1pc each)	

jazz club and **JAPANESE RESTAURANT**

♦ = Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

*** NO SUBSTITUTIONS ON ANY MENU ITEMS - 2 HOURS LIMIT PER TABLE ***

• **showgoers** are required to spend a minimum of \$35 pp in food & beverage for dinner in order to have reserved seats