

STARTERS

- DUCK CONFIT SPRING ROLL cabbage, carrots, greens onions; drunken plum red pepper sauce 18
- ♦ HAMACHI 'CRUDO' sliced yellowtail & avocado, jalapeño, fresh ginger, crispy garlic chips; warm ponzu 18
- ♦ MAGURO TARTARE tuna, avocado, mango, green onion, cilantro, gyoza chips; spicy gochujang sauce 20
- ✓ AGEDASHI TOFU deep fried tofu, avocado tempura; tentsuyu sauce or veggie broth 19
- ♦ KOBE BEEF SKEWERS 5PC grilled, shishito peppers; teriyaki sauce 24

SALADS

- BABY SPINACH & BACON apples, caramelized walnuts; miso-blue cheese dressing 14
- ✓ KALE & BABY ROMAINE 'MISO CAESAR' crispy gyoza chips, tamari oil 14
- TAKO SUNOMONO octopus, english cucumber, wakame, kaiware, julienne carrots; amazu dressing 19
- ✓ BEET & MIZUNA sliced red & golden beets, mizuna greens, walnuts, feta cheese; kabosu citrus vinaigrette 16

TEMPURA

TRADITIONAL STYLE, LIGHTLY BATTERED & DEEP FRIED

- AKA MISO CALAMARI creamy jalapeño mayo sauce 20
- TIGER SHRIMP 5PC spicy aioli 19
- ✓ SEASONAL VEGETABLE TEMPURA warm soy bonito or veggie broth 17
- SHRIMP & SCALLOPS 'KAKIAGE' FRITTER warm tentsuyu sauce 25
- ✓ VEGGIE 'KAKIAGE' FRITTER julienne vegetables; warm tentsuyu sauce or veggie broth 19

SEA

- ♦ CEDAR PLANK GRILLED SALMON green beans & cherry tomatoes; ginger lemongrass sauce 39
- GINDARA saikyo miso marinated black cod, sautéed asparagus, pickled ginger shoots; miso sauce 41
- ♦ HOTATE EDAMAME RISOTTO pan seared scallops, sweet corn, edamame, risotto; edamame-shiso sauce 43
- 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 33

LAND

- ♦ Togarashi KUROBUTA PORK CHOP 12oz Okinawa sweet potato purée, roasted apples; caramelized apple veal-jus 43
- SPICY MISO CHICKEN 10oz grilled Mary's Farm boneless chicken thighs, sautéed bok choy, mushrooms; spicy miso-teriyaki sauce 33
- ♦ KURO NINNIKU CERTIFIED ANGUS BEEF RIBEYE 12oz broccolini; black garlic sauce 57
- ✓ 'VEGGIE LOVERS' grilled seasonal vegetables, spicy miso, fried tofu; wasabi aioli and tamari herb oil 29
- ✓ BLACK GARLIC VEGGIE RAMEN bok choy, carrots, shiitake mushrooms, tofu, soft boiled egg; tamari and shiro miso broth 23

ORGANIC SEASONAL SIDES

- ✓ shichimi brussels sprouts; cauliflower purée 10 / ✓ shishito mashed potato 10
- ✓ nori-toga roasted cauliflower 10
- shishito peppers, bonito flakes; ponzu sauce 10
- ✓ chili-lime edamame 8 / ✓ okinawan sea salt edamame 8 / ✓ soy-garlic edamame 8
- ✓ genmai brown rice 6 / ✓ tamanishiki rice 6 / Sendai miso soup 6
- ✓ add side salad 6 / ✓ add avocado 5

SUSHI ROLLS

JAPONESE ♦	20
hamachi, spicy tuna, jalapeño, avocado, tobiko, cilantro, fresh lime, spicy sesame sauce	
SNOW MONKEY ♦	22
snow crab, shrimp tempura, torched salmon, tobiko, spicy sauce	
SPICY GEISHA ♦	22
shrimp tempura, snow crab, maguro, arare	
RAINBOW ♦	20
california roll topped with maguro, hamachi, salmon, ebi	
49ERS ♦	20
snow crab, avocado and salmon, topped with lemon slices	
JACK LONDON ♦	18
salmon, cream cheese, avocado, cucumber, soy paper	
LOBSTER TEMPURA ROLL ♦	26
maine lobster, asparagus, avocado, tobiko romaine lettuce, spicy miso	
SPIDER	17
softshell crab, cucumber, avocado, unagi sauce	
OAKLAND A's	20
shrimp tempura, snow crab, mango, avocado, soy paper, spicy sauce	
FIRE DRAGON	21
shrimp tempura, avocado, unagi, spicy sauce	
WARRIORS ♦	21
spicy maguro, hamachi, cucumber, avocado, tempura flakes, spicy sauce	
SPICY TUNA ♦	12
maguro, spicy sauce, cucumber	
ROCK 'N' ROLL	12
avocado & unagi	
✓VEGGIE	12
yamagobo, kanpyō, avocado, asparagus, shiitake mushrooms	
✓AVOCADO MAKI	12
CALIFORNIA	12
snow crab & avocado	

SUSHI COMBINATIONS

CLASSIC SASHIMI ♦ maguro/hamachi/sake 3pc of each	28
KOFUKU SASHIMI ♦ 5 varieties 3pc of each	47
CLASSIC NIGIRI ♦ maguro/hamachi/sake 2pc of each	26
KOFUKU NIGIRI ♦ 5 varieties 2pc of each	38
HIGH NOTE ♦ sashimi: maguro/hamachi/sake (3pc each) nigiri: maguro/hamachi/sake/hirame/ebi (1pc each)	47

NIGIRI & SASHIMI
2 Pieces Nigiri 5 Slices Sashimi

MAGURO ♦ bigeye tuna	12 24
HAMACHI ♦ yellowtail	11 22
SAKE ♦ salmon	10 20
SAKE HARASU ♦ salmon belly	13 26
EBI prawn	10 20
UNAGI freshwater eel	12 24
HIRAME ♦ halibut	13 26
SHIRO MAGURO ♦ albacore tuna	11 22
HOTATE ♦ scallop	11 22
IKURA ♦ salmon eggs	11 22
UNI ♦ sea urchin (ask your server about availability)	M.P.

JAPANESE PLATTERS
served family style for 4 people or more

YOSHIE OMAKASE ♦	100
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 ♦	120
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	75
2 veggie & 3 avocado rolls / grilled seasonal vegetables, fried tofu; spicy miso-wasabi aioli	
LOLO OMAKASE ♦	115
49ers, spicy geisha, snow monkey & japanese rolls / kofuku sashimi with 5 varieties, 3 pc each	
VICTOR OMAKASE ♦	120
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 ♦	155
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

3% SURCHARGE
ADDED TO ALL CHECKS

♦ = 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