



## STARTERS

- DUCK CONFIT SPRING ROLL cabbage, carrots, greens onions; drunken plum red pepper sauce 17
- ◆ HAMACHI 'CRUDO' sliced yellowtail & fresh mango, jalapeño, fresh ginger, crispy garlic chips; warm ponzu 17
- ◆ KOBE BEEF CARPACCIO thinly sliced sirloin, garlic chips; ponzu sauce 19
- AGEDASHI TOFU deep fried tofu, avocado tempura; tentsuyu sauce 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 diced red & golden beets, mizuna greens, walnuts, feta cheese; kabosu citrus vinaigrette 15

## TEMPURA

TRADITIONAL STYLE, LIGHTLY BATTERED & DEEP FRIED

- AKA MISO CALAMARI fresno peppers, creamy mayo; ponzu 19
- TIGER SHRIMP 5PC spicy aioli 18
- SEASONAL VEGETABLE TEMPURA warm soy bonito or veggie broth 16
- SHRIMP & SCALLOPS 'KAKIAGE' FRITTER 22

## SEA

- ◆ CEDAR PLANK GRILLED SALMON zucchini & yellow squash spaghetti; ginger lemongrass sauce 38
- GINDARA saikyo miso marinated black cod, rainbow chard, pickled ginger shoots; miso sauce 39
- ◆ UME HOTATE & PORK BELLY pan seared scallops, roasted shishito peppers; umeboshi plum sauce 39

## LAND

- ◆ Togarashi KUROBUTA PORK CHOP Okinawa sweet potato purée, roasted apples; caramelized apple veal-jus 39
- SPICY MISO CHICKEN 10oz grilled Mary's Farm boneless chicken thighs, shishito mashed potato 32
- ◆ CERTIFIED ANGUS BEEF RIBEYE 12oz erinji mushrooms; red wine-soy reduction 55
- ✓ 'VEGGIE LOVERS' grilled seasonal vegetables, spicy miso, fried tofu; wasabi aioli and tamari herb oil 28
- ✓ SOBA NOODLE SOUP mushrooms, carrots, broccolini, kabocha squash, tofu; soy broth 21

### ORGANIC SEASONAL SIDES

- ✓ shichimi brussels sprouts; cauliflower purée 9
- ✓ crispy okra; ponzu aioli 9 / ✓ spicy broccolini 9
- ✓ shishito peppers, bonito flakes; ponzu sauce 9
- ✓ chili-lime edamame 7 / ✓ okinawan 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	
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, sesame	
ROCK 'N' ROLL	11
avocado, unagi, sesame seed	
✓ VEGGIE	11
roasted bell pepper, shiitake, asparagus, nasu	
✓ AVOCADO MAKI	9
CALIFORNIA	11
snow crab, avocado, sesame seed	

## SUSHI COMBINATIONS

CLASSIC SASHIMI ♦ maguro/hamachi/sake 3pc of each	26
KOFUKU SASHIMI ♦ 5 varieties 3pc of each	47
CLASSIC NIGIRI ♦ maguro/hamachi/sake 2pc of each	24
KOFUKU NIGIRI ♦ 5 varieties 2pc of each	36
HIGH NOTE ♦ sashimi: maguro/hamachi/sake (3pc each) nigiri: maguro/hamachi/sake/hirame/ebi (1pc each)	45

### NIGIRI & SASHIMI

2 Pieces Nigiri 5 Slices Sashimi

MAGURO ♦ bigeye tuna	11   22
HAMACHI ♦ yellowtail	10   20
SAKE ♦ salmon	9   18
EBI • prawn	9   18
UNAGI • freshwater eel	11   22
HIRAME ♦ halibut	11   22
SHIRO MAGURO ♦ albacore tuna	10   20
HOTATE ♦ scallop	10   20
UNI ♦ sea urchin (ask your server about availability)	M.P.

### JAPANESE PLATTERS

served family style for 4 people or more

<b>YOSHIE OMAKASE ♦</b>	95
California, veggie & Oakland A's rolls / spicy chicken thighs with shishito mashed potatoes / grilled salmon with zucchini and yellow squash spaghetti; ginger lemongrass	
<b>KAZUO OMAKASE ♦</b>	115
rainbow, fire dragon & Alaskan rolls / gindara, marinated black cod with rainbow chard, pickled ginger shoots/ angus beef ribeye, erinji mushrooms; red wine reduction	
✓ <b>KYOTO OMAKASE</b>	70
2 veggie & 3 avocado rolls / grilled seasonal vegetables, fried tofu; spicy miso-wasabi aioli	
<b>LOLO OMAKASE ♦</b>	110
49ers, spicy geisha, snow monkey & japanese rolls / kofuku sashimi with 5 varieties, 3 pc each	
<b>VICTOR OMAKASE ♦</b>	115
lobster tempura & rainbow rolls / kofuku nigiri with 5 varieties, 2pc each / Kurobuta pork chop with Okinawa sweet potato purée / duck confit spring roll	
<b>TOKYO OMAKASE ♦</b>	150
japanese, spicy geisha, fire dragon, snow monkey, lobster tempura, jack london & 2 spicy tuna rolls / high note sashimi: maguro, hamachi, sake (3pc each) - 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 ALL 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