



## SHAREABLES

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### GF TASTE OF SASHIMI\*

14

Maguro | Hamachi | Shake (2 pc. each)

### JAPANESE EGGPLANT

7

Julienne Vegetables | Honey Miso Glaze

### YAKITORI SKEWERS

7

Mesquite Grilled Chicken | Vegetables | House Teriyaki Sauce

### SHORT RIBS

16

Sweet Korean Marinade | Sautéed Vegetables | Cast Iron Skillet

### KOBE KUSHIYAKI SKEWERS

15

American Kobe Beef | Shimeji Mushrooms | Truffle Whipped Potatoes | Port Wine Reduction

### GF GRILLED KAMA\*

13

Mesquite Grilled Salmon or Yellowtail  
*Choice: Ponzu | Lemon Garlic (GF) | Teriyaki Sauce*

### GF SIDE OF VEGETABLES

7

Chef's Seasonal Vegetables | *Grilled or Steamed* | (GF) - Ponzu

## SOUPS

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### GF MISO

4

Tofu | Seaweed | Green Onions | Mushrooms (GF)

### CLEAR

4

Bonito Broth | Fish Cake | Mitsuha | Enoki Mushrooms

## NOODLES

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### NABEYAKI UDON\*

15

Flour Noodles in a light Fish Broth | Chicken Breast & Egg  
*Served with Shrimp & Vegetable Tempura and a Dinner Salad*

### DUCK UDON

15

Flour Noodles in a light Fish Broth | Roasted Duck  
*Served with a Dinner Salad*

### TEMPURA SOBA

15

Buckwheat Noodles in a light Fish Broth  
*Served with Shrimp & Vegetable Tempura and a Dinner Salad*

## TEMPURA

*small / large*

### SHRIMP & VEGETABLE

10 /

18.5

Shrimp | Assorted Seasonal Vegetables

### ASSORTED TEMPURA

12 /

18.5

Shrimp | Calamari | Chicken | White Fish | Vegetables

### VEGETABLE TEMPURA

8.5 /

12.5

Assorted Seasonal Vegetables

### GF MISO BLACK COD\*

18

Broiled Miso Cod | Sake Marinated

### GARLIC CALAMARI

11

Asparagus | Mushrooms | Sake Garlic Butter Sauce

### GYOZA

6

Pan Seared Pork Dumplings | Sesame Oil Vinaigrette

### EGG ROLLS

7

Savory Pork | Vegetables | Spicy Yellow Mustard

### DIVER SCALLOPS

17

Creamy Risotto | Sautéed Shiitake Mushrooms | Peas | Carrot-Ginger Gastrique

### SHUMAI

8.5

Pork, Shrimp & Vegetable Dumplings | Spicy Yellow Mustard

### BEEF CARPACCIO\*

14

Thinly Sliced NY Strip Steak | Micro Greens | Citrus Soy Ponzu  
*Choice: Raw or Seared*

# SALADS

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## GF HOUSE

6

Mesculin Greens | Cherry Tomatoes | Julienned Root Vegetables | House Made Ginger-Tofu Dressing

## SEAWEED

7

Assorted Japanese Seaweed | Seasonal Fruit Segments | Cucumber | Sesame Ginger Soy Vinaigrette

## GF ROASTED BEET

10

Baby Spinach | Yellow & Red Beets | Herb-Crusted Goat Cheese | Candied Pecans | Hazelnut White Balsamic

## TUNA TATAKI

18

Baby Field Greens | Seared Tuna | Avocado | Pink Grapefruit | Grape Tomatoes Pecans | Shiitake Vinaigrette

## CALAMARI SPINACH

12

Baby Spinach & Frisée | Bell Pepper | Grated Parmesan Grapefruit | Red Wine Balsamic Vinaigrette

## SHIITAKE

12

Mixed Greens | Pink Grapefruit | Grape Tomatoes | Soy-Ginger Balsamic Vinaigrette

## ROASTED DUCK

16

Mesculin Greens | Roasted Duck | Daikon Radish | Seasonal Vegetables | Pink Grapefruit | Soy-Ginger Balsamic

## CAESAR

10.5

Romaine | Parmesan | Daikon Radish | Bell Pepper | Pink Grapefruit | Grape Tomato  
*Your choice of: Seared Tuna | Fried Calamari | Shrimp Tempura*



## S I G N A T U R E   D I S H E S

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### GF PAN ROASTED SCOTTISH SALMON\*

20  
Grilled Vegetables | Crispy Rice Cake | Yuzu Plum Wine Grape Sauce

### GF FRESH ALASKAN HALIBUT\*

22  
Truffle Whipped Potatoes | Asparagus | Heirloom Tomatoes | Miso-Honey Beurre Blanc

### GF SRIRACHA-GARLIC SHRIMP

22  
Mesquite Grilled Spicy Jumbo Tiger Shrimp | Roasted Red Pepper Togarashi Chili Sauce | Potatoes | Mango Salsa Cup

### GF WAYGU NY STRIP STEAK\*

23  
Wild Mushroom Ragout | Truffle Whipped Potatoes | Port Wine Pink Peppercorn Demi

### SUKIYAKI HOT POT\*

20 Thinly Sliced NY Strip Steak | Asian Vegetables | Tofu | Sweet Soy Broth | Served in Cast Iron Pot

### BENTO BOX

24  
Miso Salmon | Beef Teriyaki | 4 pc. California Roll | Shrimp & Vegetable Tempura

### TERIYAKI CHICKEN

17 Mesquite Grilled Chicken | House Made Teriyaki | Plum Potato Salad | Arugula Bacon Salad

### TOFU STEAK

13 Flash-fried Silky Tofu | Asian Vegetables | Choice of: Soy-Ginger sauce or Wild Mushroom Infused Sake Garlic Butter

*All Signature Dishes:* \$2 Miso Soup | \$2.50 Dinner Salad | \$1 Rice

# SUSHI & SASHIMI PLATTERS

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## DELUXE SUSHI PLATTER\*

30

1 pc. each: Tuna | Yellowtail | Salmon | Shrimp Nigiri | 2 pc. Each: Tuna, Yellowtail & Octopus Sashimi  
1 pc. each: Tuna & Yellowtail Hand Roll | California Roll (8 pc)

## SUSHI DINNER\*

23

1 pc. each: Tuna | Yellowtail | Salmon | Whitefish | Crab | Scallop | Shrimp | Octopus  
*Your Choice of* Tuna Roll (6 pc) *or* California Roll (5 pc)

## VEGETERIAN SUSHI DINNER\*

14 1 pc. Nigiri each: Eggplant | Mushroom & Cucumber Roll (3 pc) | Avocado Roll (3 pc) | Garden Roll (5 pc)

## GF SASHIMI DINNER\*

35

3 pc. each: Tuna | Yellowtail | Salmon | Whitefish | Octopus - *Served with Rice*

## CHIRASHI\*

28

Chef's Selection Sashimi served over a bowl of Sushi Rice

## TEKKA DON\*

24

Tuna Sashimi served over a bowl of Sushi Rice

*All Sushi & Sashimi Platters are served with Miso Soup and Dinner Salad*

All substitutions are subject to price increase. Seasonal green may differ based on availability. For parties larger than 6, an 18% gratuity will be added to the bill.

\*These items may be served raw or undercooked based on your specification, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.