

FROM OUR SUSHI BAR

A P P E T I Z E R

TAKO YAWARAKANI
slow-poached octopus
15

HOTARUIKA
firefly squid, sweet miso vinaigrette
12

KATSUO "TOSA-ZUKURI"
seared bonito sashimi salad
22

MADAI SASHIMI SALAD
micro turnip, sesame vinaigrette
18

KUMAMOTO OYSTER – 6pcs
ponzu granite, mitsuba leaf,
house-pickled turnip
21

SASHIMI & TARTARE OF BLUEFIN TUNA
akami sashimi, toro tartare,
caviar sauce
25

YELLOWTAIL SASHIMI THREE WAYS
kanpachi, shimaaji, hamachi
27

PRIX FIXE LUNCH

a seasonal Japanese lunch

**THREE COURSES
29**

MA I N C O U R S E

SUSHI OMAKASE
seven pieces plus a half roll
chef's choice
28

SASHIMI OMAKASE
ten kinds of chef's choice
38

TUNA FLIGHT
three different cuts,
two pieces of each,
negitoro roll
55

SASHIMI AND SUSHI OMAKASE
65

**15 East Tasting plate can be added
for \$10 additional with any Entrée.**

CHAWANMUSHI

TAKO YAWARAKANI

SASHIMI TARTARE

KUMAMOTO OYSTERS

HOMEMADE TOFU

SEASONAL TEMPURA

FROM OUR KITCHEN

A P P E T I Z E R

HOME-MADE TOFU
ginger soy
12

SALAD OF MARKET GREENS
mizuna, shiitake, shimeji, beets,
grapefruit-avocado dressing
14

LOBSTER SALAD
avocado, cucumber, olive tapenade
22

DEGUSTATION OF SEA LETTUCES
eleven varieties of
authentic Japanese seaweed
14

GRILLED SWORDFISH
garlic chili miso
18

CRAB CROQUETTE
Dijon mustard, foie gras hollandaise
16

KURUMA PRAWN TEMPURA
seasonal vegetables
18

MA I N C O U R S E

AWABI RISOTTO
abalone, abalone jus, daikon
30

SEARED SEA SCALLOPS
squid ink risotto, spinach & shiitake,
sea urchin butter
22 / 36

WILD SALMON AND YELLOW TAIL
infused with saikyo-miso,
soy-ikura butter
18 / 32

RIBEYE OF TEXAS KOBE BEEF
wasabi-celery root-potato puree,
homemade ponzu
49

15 EAST HANDMADE & HANDCUT SOBA NOODLES WITH FRESH WASABI 14

Choice of Toppings For Cold Soba:

Toasted Seaweed & Shiso Leaf	4
Ikura -Salmon Roe	5
Uni -Sea Urchin	7
Caviar	9
Caviar, Ikura & Uni	15

Choice of Toppings For Hot Soba:

Seasonal Mushrooms	5
Kuruma Prawn Tempura	9
Anago Tempura	10
Duck-With Green Onions	12
NISHIN simmered Herring	10