


# STARTERS

MISO SOUP 	5
(shiitake, tofu, negi & wakame)	
TRUFFLED EDAMAMES 	10
SEAWEED SALAD 	8
SHISHITO PEPPERS 	11
(Padron peppers with our special house sauce [slightly spicy] and furikake.)	


# SASHIMIS

(4 PIECE)

SANTŌ TIRADITO HAMACHI (8 piece)	20
(Hamachi covered in our “tiradito” style sauce over shiso leaf and house radish)	
AKAMI	17
(Lean tuna over shiso leaf and house radish)	
CHU'TORO	19
(Semi-fatty tuna over shiso leaf and house radish)	
SEARED O'TORO	22
(Fatty tuna seared with binchotan charcoal, over shiso leaf and house radish)	
SALMON	16
(Salmon, shiso leaf and daikon radish)	
TRUFFLED ZUCCHINI 	15
(Thin grilled zucchini slices with truffle tartare and salt grains)	

# NIGIRIS

(1 PIECE)

AKAMI	7
(Nikkiri & wasabi)	
AKAMI SPECIAL	8
(Seared with nikkiri, soy reduction, dry miso, negi & crispy garlic flakes)	
CHU'TORO	9
(Nikkiri & ginger)	
O'TORO	12
(Seared with binchotan charcoal, nikkiri & wasabi)	
SALMON YUZU	7
(Lemon & yuzukosho)	
HAMACHI CHOCO	8
(Seared hamachi & oaxacan chocolate & pinch of salt)	
HAMACHI NEGI & TRUFFLE	8
(Truffle tartare, creamy truffle reduction, negi)	
UNI (Weekends Only)	M/P
(Sea Urchin)	
UNAGI	7
(Seared eel with a touch of tare)	
AVOCADO 	6
(Tare sauce & sesame)	
SHIITAKE SPECIAL 	6
(Shiitake mushrooms with ponzu reduction, crunchy garlic, serrano pepper, and chives)	
IKURA	8
(Marinated in house sauce and wasabi)	

**We take personal allergies extremely seriously.**





However, we appreciate being informed of any personal food allergies, we cannot guarantee complete separation of allergens in our kitchen. If you have severe allergies, we recommend avoiding our restaurant.

Eating raw or undercooked foods may increase food-borne illness risk. Occasional shell or bone pieces may be present in our fish and shellfish.



There are dishes that have bones to maintain the integrity of the fish, please be cautious

**WARNING:** Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

# HAND ROLLS

<b>HAMACHI NEGI &amp; TRUFFLE</b> (Negi & truffled ponzu)	11
<b>CRISPY SOFT SHELL CRAB</b> (Avocado, kyuri cucumber)	11
<b>UNAGI</b> (Seared eel, kyuri cucumber, tare sauce)	10
<b>AKAMI</b> (Lean tuna, sesame)	10
<b>CHU'TORO</b> (Semi-fatty tuna & negi)	11
<b>O'TORO</b> (Fatty tuna & negi)	12
<b>SPICY TUNA</b> (Spicy mayo, kyuri cucumber)	10
<b>SALMON</b> (Sesame)	10
<b>SPICY SALMON</b> (Sesame oil, spicy mayo, kyuri cucumber)	10
<b>SHROOMS</b>  (Enoki & shimeji mushrooms sauteed with vegan butter and paprika)	9
<b>AVOCADO TEMPURA</b>  (Tempura style avocado & tare sauce )	9
<b>GRILLED ASPARAGUS</b>  (Sesame Oil)	9
<b>VEGAN FYSH HANDROLL</b>  (Plant-based raw fish [mix of root veggies and sea algae], vegan spicy mayo, kyuri cucumber)	10

# ROLLS

<b>DOUBLE DRAGON ROLL</b> (8 pzas) (Tempura shrimp, asparagus and tare sauce, avocado, bonito flakes inside. Covered in our mango-truffle sauce)	19
<b>VEGGIE DRAGON ROLL</b>  (8 pzas) (Tempura style asparagus & enoki mushrooms inside. Mango-truffle sauce, grated coconut and sesame seeds on the outside)	16
<b>SPICY TUNA ROLL</b> (8 pzas) (Avocado inside. Spicy tuna, negi, crispy tempura flakes & tare sauce on the outside)	18
<b>DARUMA ROLL</b> (8 pzas) (Soft Shell crab & avocado inside. Masago and tare sauce outside)	19
<b>TZURAI HONO ROLL</b> (8 pzas) (Salmon, cucumber and avocado inside. Tanuki, spicy sauce & negi outside)	17
<b>VEGAN FYSH SPICY TUNA ROLL</b>  (8 pzas) (Plant-based raw fish [mix of root veggies and sea algae], vegan spicy mayo, negi, tempura flakes, tare sauce)	16
<b>SAN-SHAKE</b> (6 pzas) (Fresh salmon, crispy salmon skin & ikura with a hint of yuzu)	18

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## DESSERTS

MATCHA BRÛLÉE	15
UBE ICE CREAM (Shiso leaf powder)	8
MATCHA ICE CREAM (Lemon zest and sea salt)	8
VEGAN CHOCOLATE ICE CREAM  (White sesame seeds and sea salt)	8

## SODAS

MEXICAN COKE	6
DIET COKE	4
TOPO CHICO	6
SPRITE	4

## BEER

SAPPORO DRAFT	9
ASAHI	8
CORONA	8
PACIFICO	8
BEST DAY NON ALCOHOLIC PILSNER	10
SKY DUSTER IPA	10
SKY DUSTER SUPER DRY LAGER	10

## SAKE

NIGORI 500 ml	65
GREEN RIDGE 300 ml	35
HEART OF OAK 720 ml	70
HEART AND SOUL 720 ml	80
FAIR MAIDEN 500 ml	75
OHMINE SHUZO 720 ml	90
SHIBATA PINK NIGORI FLASK 200 ml	30
SHIBATA BLACK JUNTA GINJO FLASK 200 ml	30
HOUSE SAKE 1/2 CARAFE 250 ml	25
HOUSE SAKE FULL CARAFE 500 ml	45

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# WINE

	BOTTLE	BY THE GLASS
<b>RED</b>		
GULP HABLO/GARNACHA (CHILLED RED)		14
OENO/PINOT NOIR	55	
<b>WHITE</b>		
FURLANI/BIANCO ALPINO	50	
STAFFA CONESTABILE/BIANCO	58	
ECHEVERRIA NO ES PITUKO/CHARDONAY		14
<b>SKIN CONTACT</b>		
LAS JARAS SUPERBLOOM/ROSÉ	65	
ROSEUS/ROSÉ	55	
DORALICE/ORANGE	60	
ECHEVERRIA NO ES PITUKO/ROSÉ		14
GULP HABLO/ORANGE		14
<b>SPARKLING</b>		
GARCÍA PÉREZ/PET NAT ANCESTRAL	40	
BETWEEN US/PET NAT ROSÉ	70	

# WATER / TEA / COFFEE

DECAF	5
ESPRESSO	5
AMERICANO	6
CASCADE STILL WATER 28 oz.	9
MATCHA TEA	5
CAMOMILE TEA	4
MINT TEA	4
ICED TEA	5

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**SAN TŪ**

NIGIRI & SAKE BAR