

cold

sashimi sampler * GF	26
toro, sake, hamachi, maguro, snapper	
jalapeño hamachi *	18
hamachi, jalapeño, cilantro, truffle oil	
half dozen oysters *	20
japanese mignonette, roe, negi	
carpaccio*	17
hot garlic oil, ginger, kaiware, choice of white fish or octopus	
salmon ceviche *	17
yuzu, onion, tomato, cilantro, olive oil	
greater amberjack crudo * GF	18
nori, shallots, scallion, pistachio, shallot oil, fleur de sel, aji amariuo	
albacore tuna garlic chip *	17
hot garlic oil, ginger, kaiware, choice of white fish or octopus	

greens

mixed greens ^{V, GF}	9
cucumber, tomato, onion, miso vinaigrette	
kale and beets ^{V, GF}	13
kale, beet, avocado, pistachio, citrus vinaigrette	
crispy salmon *	13
greens, salmon skin, roe, soy reduction	
gomae ^{V, GF}	7
spinach, sesame, sweet soy dressing	
wakame salad ^V	7
seaweed, sesame, cucumber, sweet soy dressing	
sunomono *	10
cucumber, seaweed, mustard sumiso, choice of octopus, scallop or crab	

hot

crispy smashed potato ^{GF}	8
yukon, wagyu drippings	
nasu tempura	8
tempura eggplant, tentsuyu, nori, oroshi, bonito flakes	
cauliflower tempura ^V	8
k.f.c sauce or plain	
fried chicken	10
chicken thigh, pickled radish, spicy dipping sauce	
gyoza	12
pork, nira, cabbage, ginger	
yasai itame ^V	10
stir-fried seasonal assorted vegetables	
ebi fry (6pcs)	12
panko breaded deep fried shrimp, tartar sauce	
agedashi tofu and mochi ^V	10
tofu, tentsuyu, mochi, nori, oroshi	
yakitori (2 skewers)	8
chicken thigh skewers, scallion, teriyaki sauce glazed	
SRF kobe skewers (2 skewers) ^{GF}	12
top sirloin, scallion, truffle salt	
short ribs	15
soy, brown sugar, garlic, shallots	
buri kama	13
grilled yellowtail collar	
gindara	16
miso marinated black cod	
grilled octopus ^{GF}	19
octopus, greens, citrus chili sauce	
hamachi nabe	17
yellow tail, nishiki rice, nori, yuzu kosho, egg yolk	

specialties

seafood toban yaki ^{GF}	45
lobster, shrimp, mussel, clam, scallop	
miyazaki A5 wagyu steak (5oz/10oz) * ^{GF}	24 per oz
fresh grated wasabi, assorted salts, pickle, yuzu ponzu	
SRF kobe 12oz strip loin steak * ^{GF}	48
potato, asparagus, mushroom, fresh grated wasabi	
beef tartare bibimbap *	26
SRF wagyu, nori, tobiko, egg yolk, greens, rice, choice of gochujang or soy based sauce	
uni pasta *	26
squid ink pasta, sea urchin butter, roe, micro greens, fresh sea urchin, truffle zest	
tonkatsu taishoku	25
crispy pork cutlet, pickles, tomato, cabbage, rice, miso soup	

ramen

*served with scallion, shredded chili pepper,
bean sprout, soft boiled egg*

original	18
chashu	
seafood	20
shrimp, mussel, clam	

sides

edamame ^{V, GF}	5 / 7
sea salt / truffle salt	
spicy garlic edamame ^{GF}	7
asparagus ^{V, GF}	6
shishito ^{V, GF}	7
white / brown rice ^{V, GF}	2 / 3
miso soup ^{GF}	3 / 5
regular / clam	
japanese pickles ^V	7
kimchi	4

nigiri / sashimi*nigiri 2pcs / sashimi 3pcs*

tuna *	9 / 13
salmon *	8 / 11
salmon toro *	9 / 13
steelhead trout *	9 / 13
ora king salmon *	9 / 13
yellowtail *	9 / 13
yellowtail toro *	9 / 13
albacore tuna *	8 / 11
striped bass with truffle oil *	9 / 13
cooked shrimp	6 / —
spot prawn *	12 / —
fresh water eel	8 / —
escolar *	8 / 11
red crab	12 / —
torched king crab	16 / —
creamy scallop *	8 / —
squid *	7 / —
surf clam *	7 / —
flying fish roe *	8 / —
salmon roe *	10 / —
octopus *	7 / —
egg omelette	6 / —
smoked wild king salmon *	8 / —
sea urchin *	mkt
sea urchin and salmon roe *	14 / —
seared scallop with foie gras	12 / —
bean curd	5 / —
avocado with truffle salt	6 / —

• *grated fresh wasabi +4 / 2pcs quail egg +2*

toyosu selection*nigiri 2pcs / sashimi 3pcs*

masaba *	japanese mackerel	8 / 11
anago *	salt water eel	9 / —
shima aji *	striped jack	8 / 11
aji *	horse mackerel	8 / 11
kanpachi *	greater amberjack	8 / 11
madai *	sea bream	9 / 13
kurodai *	blackhead sea bream	9 / 13
hokkaido uni *	japanese sea urchin	mkt
hotate *	hokkaido scallop	9 / 13
seared wagyu *	A5 japanese beef	24 / —
hon maguro *	bluefin tuna	10 / 15
otoro *	fatty tuna	19 / 24
chu toro *	medium fatty tuna	18 / 22
hirame *	flounder	8 / 11
engawa *	flounder fin	10 / —
mirugai *	geoduck	mkt

omakase*leave it up to the chef*

hiroshi's tokyo style nigiri omakase *	135 / 155
appetizer, nigiri, dessert <i>available friday, saturday 5:30pm, 7:30pm</i>	
okimari jo sushi *	40
chef's selection 9pcs nigiri	
okimari toku-jo sushi *	50
chef's selection 12pcs nigiri	
nigiri and sashimi combo *	55
chef's selection 12pcs sashimi, 6pcs nigiri	
sashimi moriwase 18pcs *	58
chef's selection sashimi	
chirashi *	39
chef's choice assorted fish, seasoned rice	

signature makimono

jamison * GF	19
hokkaido scallop, avocado topped with yellowtail, tuna, shallot chips, truffle sauce, greens onion	
momo san *	18
salmon, avocado, crispy salmon skin topped with seared salmon, salmon roe, green onion, aioli	
the lobster *	19
california roll topped with baked lobster, green onion, citrus, spicy mayo, unagi sauce	
poke roll * GF	18
salmon, yellowtail and mango topped with tuna, micro greens, poke sauce, crushed macadamia nut	
spicy nw roll *	18
spicy tuna, salmon, pickled jalapeño, cucumber topped with kaiware, sriracha spicy mayo, masago roe	
big easy *	15
yellow tail, salmon, tuna, avocado, cucumber	
wagyu roll *	18
spicy tuna, cucumber topped with seared wagyu beef, cilantro, avocado, wasabi mayo, sriracha unagi sauce	
portland timber *	17
spicy albacore tuna, avocado, cucumber topped with salmon, ponzu sauce, masago roe, green onion	
el tigre roll *	16
soft shell crab, tamago, unagi avocado topped with tobiko, masago roe, spicy mayo, unagi sauce	
osaka roll *	16
fried roll with octopus, avocado, crab salad, salmon, unagi, cream cheese, bonito flakes, takoyaki sauce, green onion	
flaming jack *	19
asparagus, spicy tuna topped with choice of yellowtail or salmon, avocado, spicy cajun sauce — encircled flames	

classic to modern

tuna tower *	19
seasoned rice, crab salad, spicy tuna, avocado, tuna, salsa, tobiko roe, unagi sauce, wasabi mayo, spicy mayo	
spicy tuna on crispy rice * (3pcs)	10
spicy tuna, avocado jalapeño, green onion unagi sauce	
spicy salmon on crispy rice * (3pcs)	10
spicy salmon, avocado, shiso, yuzu kosho, sesame seed	
rainbow with real crab * GF	18
kani, avocado, cucumber topped with assorted fish	
dragon *	18
tempura shrimp, cucumber topped with unagi, avocado, masago roe, unagi sauce	
shrimp tempura *	9
tuna / salmon / negi hama roll * GF	8
cali * (+4 real crab)	7
crab salad, avocado, cucumber	
spicy tuna / salmon * GF	9
cucumber, avocado	
tsunami *	10
shrimp tempura, spicy tuna, cilantro	
negi toro maki * GF	12
fatty tuna, green onion, wasabi	
philly roll * GF	9

vegetarian

avocado / cucumber roll V, GF	5
buddha roll V	9
bean curd, carrot, green bean tempura	
truffle veggie roll V, GF	11
asparagus, oshinko, cucumber, shallot chips, shiso, avocado, truffle oil	

• real crab +4 / soy bean sheet +2 / deep fried +2

DESSERT

matcha cream brûlée	9
lychee sorbet	8
japanese cheese cake	9
green tea ice cream	7



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LUNCH

GF = GLUTEN FREE V = VEGETARIAN

bento box

served with rice & miso soup — add sashimi 6pcs (+8)

cauliflower tempura, ginger tofu, mixed green salad ^V	14
chicken teriyaki, 4pcs california roll, mixed green salad	15
salmon teriyaki, 4pcs spicy tuna roll, mixed green salad	16
tonkatsu, 3pcs takoyaki, mixed green salad	16
salmon teriyaki, korean fried chicken, mixed green salad	17
spicy chicken, tonkatsu, mixed green salad	17
chicken teriyaki, ebi fry 4pcs, mixed green salad	17

ramen

served with scallion, shredded chili pepper,
soft boiled egg, chili oil, bean sprout

extra topping

original	14	seaweed (3pcs)	1
chashu		green onion	1
kakuni	15	soft boiled egg	1
braised pork belly		extra noodles	3
seafood	15		
shrimp, mussel, manila clam			
kimchi	14		
sautéed kimchi and pork			
veggie miso	14		
fried tofu, stir-fried veggies, butter			

• if your soup is too strong, we can tone it down upon your request. please ask your server.

yakisoba & rice bowl

served with miso soup

chicken yakisoba	14	hamachi nabe	17
veggie yakisoba ^V	13	yellow tail, nishiki rice, nori, yuzu kosho, egg yolk	
shrimp yakisoba	16	katsu don	12
		tonkatsu, egg, mushroom, onion, beni shoga	
		chicken teriyaki bowl	12