

New Wave
DINING

THE
SHO
ZAN
ROOM

NEW WAVE JAPANESE

Hot

SOFT SHELL CRAB CAKES (2PC) 14
+ miso, yogurt, & garlic tartar sauce

PEANUT CRUNCH TEBASAKI WINGS (5PC) 8
+ spicy peanut, soy, & garlic dipping sauce

SAKE BRAISED BEEF SHORT-RIBS (FALL OFF THE BONE)
+ kabocha (JPN squash) & miso purée + coleslaw

Small (1 pc)	16
Med (2 pc)	28

TEMPURA + AVO DIP 12
Shrimp + vegetables + avocado, mustard, & yogurt dipping sauce

GRILLED MISO-HERB SHRIMP SKEWERS (6PC) 12

NORI WRAPPER GYOZA (4PC) 9.5
house-made nori gyoza wrapper + spicy dipping sauce

GRILLED ASAHI LAMB CHOPS
+ miso-butter & wine braised leeks, (2pc) 19

Cold

ANKIMO ON LOTUS ROOT (3PC) 12

"FOIE GRAS OF THE SEA" + PICKLED LOTUS ROOT + PLUM GELATIN

SMOKED TUNA TARTARE + BLACKENED EGGPLANT 12

WITH APPLE CAPER SAUCE + TOBIKO + ROOT VEGETABLE CHIPS

UMAMI INFUSED SEABASS SASHIMI 12

WITH SMOKED EGGPLANT + GREEN OLIVE, APPLE, & FENNEL, SAUCE

DUCK PASTRAMI WRAPS 9.5

WITH PICKLED BEETS + MISO-RED WINE REDUCTION + CACAO NIBS

Sushi & Rolls

BEET-CURED SALMON NIGIRI (2PC) 7.5
WITH SAKE KUMQUAT PUREE

THE SHOZAN ROOM ROLL (8PC) 13.5
TEMPURA SHRIMP + AVOCADO + UZU-MISO AIOLI + TOBIKO + MICRO GREENS

RED DEVIL ROLL (8PC) 15.25
SPICY SALMON (INSIDE) + BEET-CURED SALMON (OUTSIDE) + PICKLED BEETS + TOBIKO + IKURA

ZEN ROLL (8PC) 14
SPICY TUNA + CUCUMBER + WASABI TOBIKO + MICRO GREENS + SAKE KASU-MISO-HONEY SAUCE

Sashimi

SASHIMI NO. 3 22
SMOKED TUNA + CORIANDER-MUSTARD-SOY OIL
CURED SEABASS + HOT PEPPER & GARLIC PASTE
SMOKED SALMON + LEMON-SOY & BALSAMIC VINEGAR

SASHIMI NO. 7 45
SMOKED TUNA + CORIANDER-MUSTARD-SOY OIL
CURED SEABASS + HOT PEPPER & GARLIC PASTE
SMOKED SALMON + LEMON-SOY & BALSAMIC VINEGAR
CURED BOTAN EBI + HORSERADISH & WHITE WINE
SMOKED YELLOWTAIL + SESAME, MISO, & GARLIC
CURED SCALLOPS + MISO, CURRY, MUSTARD, & YOGURT
KOMBU-CURED HIRAME + UMEBOSHI-SOY SAUCE

Tasting 45

COURSE 1

CHOICE OF:

SOFT SHELL CRAB CROQUETTES

WITH MISO, YOGURT, & GARLIC TARTAR SAUCE

+

CHICKEN TEBASAKI WINGS

WITH SPICY PEANUT, SOY, & GARLIC SAUCE

OR

DUCK PASTRAMI WRAPS

WITH MISO-RED WINE REDUCTION + CACAO NIBS

+

CURED ANKIMO

WITH PICKLED LOTUS ROOT & PLUM GELATIN

COURSE 2

CHOICE OF:

SASHIMI NO. 3

SMOKED TUNA + CORIANDER-MUSTARD-SOY OIL

CURED SEABASS + HOT PEPPER & GARLIC PASTE

SMOKED SALMON + LEMON-SOY & BALSAMIC VINEGAR

+

SUSHI COMBO

BEET-CURED SALMON NIGIRI (2PC)

THE SHOZAN ROOM ROLL (2PC)

LOBSTER & SHRIMP "CAKE"

WITH CREAMY MISO SAUCE

+

GRILLED SALMON

WITH KABOCHA-MISO SAUCE

+

NORI NOODLES

MADE IN HOUSE

COURSE 3

CHOICE OF:

CARAMELIZED KABOCHA (JPN SQUASH) CRÈME CARAMEL

OR

HOUSE-MADE SAKE KASU ICE CREAM

WITH CHOCOLATE SOIL + SESAME SEED TUILE

Desserts

HOUSE-MADE SAKE KASU ICE CREAM 65
WITH CHOCOLATE SOIL + SESAME SEED TUILE

CARAMELIZED KABOCHA CRÈME CARAMEL 65
WITH PURÉED SAKE-FRUIT SAUCES

Prix Fixe MINI

FROM \$14.95

BIG ON FOOD. MINI ON PRICE.

SASHIMI 23
+ MISO SOUP + SALAD + KINPIRA GOBO + RICE + ICE CREAM

SUSHI + YAKITORI + TEMPURA 20
+ MISO SOUP + SALAD + KINPIRA GOBO + RICE + ICE CREAM

DYNAMITE ROLL + TEMPURA 18
+ MISO SOUP + SALAD + KINPIRA GOBO + RICE + ICE CREAM

PORK BELLY RICE BOWL 14.95
+ MISO SOUP + SALAD + KINPIRA GOBO + ICE CREAM

GRILLED SALMON TERIYAKI 18
+ MISO SOUP + SALAD + KINPIRA GOBO + RICE + ICE CREAM

SPICY TUNA ROLL + SPICY SALMON ROLL 18
+ MISO SOUP + SALAD + KINPIRA GOBO + ICE CREAM

SPICY TUNA OR SPICY SALMON + TEMPURA 18
+ MISO SOUP + SALAD + KINPIRA GOBO + ICE CREAM

The Classics

EDAMAME 5

AGEDASHI TOFU 6.5

GRILLED YAKITORI 7.5

CHICKEN KARA-AGE 7.5

BRAISED PORK BELLY 11

GRILLED SHISHAMO 5.5

GRILLED BLUE MACKEREL 9.5

GRILLED CALAMARI 12

PORK KATSU TAMAGOTOJI 12
WITH SWEET BROTH + EGG

SEAWEED SALAD 7
WITH SESAME DRESSING

NIGIRI SUSHI (2PC)

MAGURO (TUNA) 6

SAKE (SALMON) 6

HAMACHI (YELLOW TAIL) 6.75

SABA (MACKEREL) 5

HIRAME (FLOUNDER) 5

HOTATE (SCALLOPS) 6

BOTAN EBI (SWEET SHRIMP) 7.5

UNI (SEA URCHIN ROE) 8.5

IKURA (SALMON ROE) 7.5

ROLLS (6PC)

TEKKA MAKI (TUNA) 6

NEGI-HAMACHI (YELLOW TAIL) 8

AVOCADO ROLL 5

UME-SHISHO ROLL 5