

ARCANA : JAPAN

SASHIMI 'RAW FISH'

HAMACHI \$17

Tepache Zu, Red Rover Radish, Jicama, Red Shiso

SALMON \$17

Yamagobo, Kaboso Zu, Scallion, Candied Garlic

AEMONO 'SALADS'

SEAWEED \$6

Yuzu, Golden Sesame

CUCUMBER \$9

Cherry Blossom Shoyu, Shiso Pesto, Macadamia,

Pink Peppercorn

ESOTERRA GREENS \$9

Creamy Umesu Vinaigrette, Green Apple, Togarashi

PICKLED ESOTERRA DAIKON \$8

Golden Tobiko & Parsley

PICKLED RED WAGON PEPPERS \$8

Yuzu Kosho, Wadaman Sesame Oil, Kinome Leaf

MASU BOXES

Build your own **Hand Rolls** with sushi rice, radish, nori
scallion, myoga & choice of:

HAMACHI \$19

Jalapeno, Smoked Soy Ponzu & Wasabi

SALMON \$19

Asian Pear & Golden Sesame

AVOCADO \$15

Furikake, Preserved Lemon & Wasabi

SANDOITICHI 'SANDWICHES'

FRIED CHICKEN \$17

Milk Bun, Gochugaru Mayo, Papaya Slaw, Fries

PAINTED HILLS BEEF BURGER \$17

Milk Bun, Bacon, American Cheese, Roast Garlic Dijonaise,

Pickles Fries

AGEMONO 'FRIED'

PORK KATSU \$15

Golden Curry & Fukujinzuke

SHRIMP TEMPURA \$10

Yuzu Kosho Mayo, Shiro Dashi & Togarashi

SQUASH TEMPURA \$9

Delicata & Kabocha w/ Gomashio & Tomato Ponzu

SUPO 'SOUP'

LOBSTER BISQUE \$10

Lemon Oil, Nori, Togarashi

MISO SOUP \$4

Soft Tofu, Wakame, Scallion

YASAI 'VEGETABLES'

BROCCOLINI \$12

Chicken Skin Furikake & Crispy Chili Oil

NAPA CABBAGE \$13

Bonito, Smoked Soy Ponzu, Scallion

KAMISUKI NABE 'PAPER HOT POT'

Served with premium short grain rice

CHICKEN \$22

Kombu Ginger Dashi, Grilled Enoki Mushrooms, Leeks

SALMON \$26

Bok Choy, Pickled Green Garlic, Bonito, Sesame Oil

MUSHROOM \$20

Japanese Kinoko, Ginger Butter, Mushroom Dashi

DEZATO 'DESSERTS'

CHOCOLATE CAKE \$13

Sake Poached Pear, Ume, Red Shiso

MATCHA POPSICLE \$7

Coconut, Dried Strawberry

RED BEAN ICE CREAM \$9

Sugar Cookie