

## APPETIZERS

### Ulu Tots | 13

Hide's sticky sauce, parmesan cheese

### Roasted Japanese Eggplant | 16

Tomato miso, puffed wild rice, yuzu kosho aioli

### Brussel Sprouts | 15

Maui Gold pineapple nuoc chom, goteborg

### Roasted Carrots | 12

Taegu glaze, cilantro chimichurri

### Braised Clams | 34

Natto garlic sake butter, fresh herbs, house bread

### Ulu Patatas Bravas | 14

Teri gel, chili pepper water gel, kewpie gel

### Roasted Spanish Octopus | 29

Gochugaru piripiri, labneh, pickles, herbs

### Lobster Chawanmushi | 16

Braised lobster, truffle ankake sauce

### Hudson Valley Foie Gras Torchon | 36

Sweet & sour roselle, szechuan pepper crumble

### Hamachi Kama | 26

Tomato miso, ponzu gel, garlic aioli

## SALADS

### Pickled Beet Salad | 16

Candied walnuts, goat cheese, mizuna, cara cara orange, yuzu mustard vinaigrette

### Cabbage | 12

GoFarm Cabbage, ginger sansho cream, Nami Kaze chili oil, chili crispies

### Marinated Japanese Eggplant | 13

Daikon, kaiware sprouts, wasabi oil, ginger tentsuyu

### Mixed Green Summer Roll | 13

Pickled vegetables, local vegetables & herbs, peanut satay sauce

### Lobster BLT Caesar | 23

Baby romaine, Hau'ula tomatoes, crispy bacon, Asian remoulade garlic croutons

### Mrs. Cheng's Tofu Salad | 16

Smoked tomato, hijiki, sizzled scallions, house ponzu

## ENTREES

### Tomato Miso Black Cod | 44

Black garlic cucumber vierge, charred bok choy, white rice

### Steamed Hawaiian Kanpachi | 42

Truffle onion relish, gochujang bone broth, white rice

### Hokkaido Scallops | 43

Ulu gnocchi, mentaiko, smoked tomato

### Glory Bay Salmon | 41

Dashi corn nage, honey kosho glaze, smoked tomato, orzo, smoked trout roe

### Tristan Lobster Pasta | 41

Singapore chili garlic sauce, zucchini, house butter, parmesan cheese

### Mountain View Dairy Pork Belly | 35

Okonomiyaki gel, ginger congee, brussel sprouts, kizami wasabi

### Washugyu Shortrib | 58

Nori glaze, cauliflower puree, mizuna salad, onion vinaigrette, ulu, white rice

### Hapa Cattle Co. Short Rib | 43

Kare kare style, roasted eggplant, green bean salad, crushed peanuts, local herbs, white rice

## SIDES

### Roasted Green Beans | 14

Spicy garlic glaze, chili crispies

### Charred Bok Choi | 13

Shio konbu nametake relish, sizzled scallions

### Grandma's Potato Salad | 12

Smoked trout roe

### Tempura Onion Rings | 7

### French Fries | 7

### White Rice | 3

### Sushi Rice | 3.5

### Miso Soup | 3

### House Bread | 5

## SPECIALTY ROLLS

### Miso Eggplant | 18

Asparagus, cucumber, takuan, tomato miso,  
sweet soy, kewpie mayo

### Tsu-nami | 24

Snow crab salad, charred scallion, cucumber, hamachi,  
thai chili yuzu gel, yukari

### Amber-jacked | 21

Kona kanpachi, Japanese hamachi, kizami wasabi,  
ginger scallion, ponzu gel

### Krusty Krab Roll | 28

Cucumber, shrimp tempura, crab mix, shiso, hotate,  
gochujang vinaigrette, ume salt, won ton crispies

### Futonami | 23

Crispy soft shell crab, unagi, cucumber, takuan,  
avocado, local greens, chili mayo

### Pika-Chuna Roll | 25

Spicy ahi, cucumber, sprouts, ahi, jalapeno, onion,  
ginger soy glaze

## URAMAKI

### California | 14

Snow crab salad, avocado, cucumber

### Spicy Tuna | 13

Cucumber, kaiware sprout, sesame seed

## SUSHI BAR

### Oysters (seasonal) | 13

Raw, pickled garlic, jalapeno tozazu

### Kanpachi Crudo | 27

Yuzu, smoked tomato wasabi oil, sea asparagus

### Hamachi Crudo | 25

Mentaiko, jalapeno, wasabi oil, house ponzu

### Sashimi Moriawase | 56

5 types of local & Japan fish

**Add uni +11**

### Kaze Sampler | 38

Chef choice of 7-pieces nigiri

### Negitoro Uni & Ikura Don | 34

Hokkaido uni & ikura zuke

## NIGIRI | SASHIMI

(2 PC)

(5 PC)

Ahi (Hawaii)	18   34
Chutoro (Nagasaki)	19   42
Hamachi (Kagoshima)	17   34
King Salmon (Glory Bay)	14   30
Madai (Ehime)	20   35
Hirame (Jeju)	18   35
Kanpachi (Kona)	16   34
Ma Saba (Oita)	16   30
Shima Aji (Ehime)	20   38
Ikura Zuke (Japan)	24   --
Ama Ebi (Japan)	24   --
Hotate (Hokkaido)	18   36
Uni (Hokkaido)	30   --

**Based on availability - please ask your server**

## AHI (FIF)

### Poke | 22

Choice of poke: hapa boy, spicy mayo,  
garlic miso, wasabi ginger, spicy black bean

### Tartare | 19

Egg yolk jam, ume gel, thai chili,  
sea asparagus, sesame rice cracker

02/27/2025

A 3% SURCHARGE WILL BE APPLIED UPON USING A CREDIT CARD.

MENU IS BASED ON PRODUCE AVAILABILITY AND IS SUBJECT TO CHANGE.

GRILLED MEATS ARE PREPARED TO CHEF'S RECOMMENDED TEMPERATURE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE

YOUR RISK OF FOODBORNE ILLNESS.

NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS.