

SMALL PLATES

SNF KOBE STYLE BEEF TATAKI Lightly grilled, garlic soy sauce	12	CHICKEN GYOZA Cucumber, garlic soy sauce	9
SLIDERS SNF Kobe style beef burgers, blue cheese, caramelized onion	13	COCONUT PRAWNS Wasabi sweet and sour	12
DUCK SPRING ROLLS Orange miso sauce	11	YAKITORI Grilled Draper Valley free-range chicken skewers with teriyaki or yuzu sauce	10
SAKE STEAMED CLAMS Ginger, scallion, garlic, sake	10	KOREAN SHORT RIBS Korean bbq sauce	16
SESAME CRUSTED TUNA Wasabi pepper sauce	21	PAN SEARED SALMON Saffron cream sauce	19
COLD SOBA Vegetables, finished with sesame oil	13	JAPANESE FRIED CHICKEN Draper Valley free-range chicken marinated in soy, sesame oil, ginger, garlic and lightly battered with rice flour	13

SOUP • SALAD • TEMPURA

MISO SOUP Tofu, scallions, seaweed	3	SASHIMI SALAD Field greens, assorted fish, ginger dressing	14
SEAWEED SALAD Marinated seaweed	7	ROCK SHRIMP TEMPURA Mixed greens, chili mayo	12
SONOMONO Cucumber marinated in vinegar	7	VEGETABLE TEMPURA PLATTER Vegan tentsuyu sauce	12
ORGANIC MUSHROOMS Yuzu dressing	12	SHRIMP & VEGETABLE TEMPURA Tentsuyu sauce	19
ORGANIC MIXED GREEN SALAD	7	SIDE OF SEASONAL VEGETABLES	4

SPECIAL ASSORTMENT (from sushi bar)

OYSTER SHOOTER sake, scallions, tobiko, ponzu sauce	5
CEVICHE choose one of tuna, yellowtail or salmon. Comes with pears, tomatoes, red onion, avocado	13
TUNA POKE tuna marinated in soy sauce, sesame oil, sambal, red onion, layered on seaweed salad	13
HALF DOZEN OYSTERS scallion, tobiko, ponzu sauce	13
SUSHI STARTER six assorted pieces of assorted sushi nigiri	17
YELLOWTAIL CARPACCIO jalapeño, cilantro, ponzu sauce	18
SASHIMI APPETIZER chef's selection of seven fresh fish fillets	20
SUSHI & SASHIMI COMBINATION chef's selection of four pieces nigiri, six pieces sashimi	25
SUSHI SASHIMI CEVICHE COMBINATION three pieces sashimi and nigiri, spicy tuna roll, salmon ceviche	25
SASHIMI PLATTER chef's selection of twelve fresh fish fillets	25
APPETIZER COMBINATION tuna ceviche, yellowtail carpaccio, three pieces of sashimi, shrimp tempura	25



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Most items can be prepared gluten-free. There will be an additional charge.
Gratuity added to parties of six or more • Please, no separate checks.



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N I G I R I

two pieces per order

ESCOLAR white tuna	7	SABA mackerel	6
HAMACHI yellowtail	7	SAKE salmon	7
HOTATE scallop	6	SHIRO MAGURO albacore	7
IKURA salmon roe	5	TOBIKO fish roe	6
MAGURO tuna	8	UNAGI fresh water eel	7

Sashimi (six pieces) also available upon request

M A K I M O N O

DARRU salmon, avocado, cucumber, topped albacore, slices of lime, chili yuzu mayo	12
LOULOU spicy crab, asparagus tempura, mango, jalapeno, topped with hamachi, avocado, cucumber salad, avocado -jalapeno sauce	14
NARRA shrimp tempura, albacore, cucumber, topped with torched albacore, ponzu sauce, avocado -jalapeno sauce, garlic chip	14
DYNAMITE albacore, avocado, topped with torched dynamite mix	12
WEST hamachi, red onion, avocado, cilantro, topped with escolar, tobiko, chili mayo, ponzu & garlic chip	13
SALMON TEMPURA spicy salmon, cream cheese, jalapeno, fried lightly in tempura batter, unagi sauce	11
HAMACHI JALAPENO yellowtail, avocado, jalapeno, topped with cilantro	10
SKY DIVER soft shell crab tempura, scallions, chili mayo topped with unagi & avocado	14
SUNSHINE tempura shrimp, scallions, tobiko, topped with salmon, scallop, lemon slices, chili mayo	13
SAMURAI tempura shrimp, cream cheese, bell pepper, topped with seared albacore, avocado, chili mayo	12
WHITE DRAGON shrimp tempura, cream cheese, unagi, topped with escolar, tobiko, chili mayo	13
BLACK DRAGON fresh red crab, cucumber, cream cheese, scallion, topped with unagi, tobiko, unagi sauce	14
SURF N' TURF lobster tempura, chili mayo, scallion, topped with slices of beef, garlic chip, garlic soy	16
RED DRAGON fresh red crab, mango, scallion, topped with tuna, chili mayo, garlic chip, tobiko	14
MANGO spicy red crab, mango tempura, topped with salmon, avocado, tobiko, chili mayo	13
KAMIKAZE spicy yellowtail, asparagus, topped with escolar, avocado, cucumber, tobiko	14
PACIFIC fresh red crab, mango, spicy salmon, tempura asparagus, topped with tuna, avocado, tobiko	13
AZUMA shrimp tempura, asparagus, tempura flakes, topped with escolar, avocado, chili mayo, ponzu, unagi sauce	13
YAKUZA shrimp tempura, spicy tuna, cucumber, topped with spicy tuna, chili mayo	14
SOUTHEAST shrimp tempura, cucumber, topped with salmon, tuna, hamachi, thai sweet chili sauce, scallions	14

V E G E T A R I A N R O L L S

ZEN butternut squash tempura, cucumber, avocado, red bell pepper, wrapped with soy paper topped mushroom salad, garlic chips, balsamic reduction sauce	9
GARDEN steamed spinach, cucumber, bell pepper, topped avocado, jalapeno - avocado sauce	10
CRUNCHY CHEESE cream cheese, jalapeno, cucumber, mango, avocado, wrapped in soy paper, fried lightly in tempura batter, mango sauce	9

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