



STARTERS

EDAMAME | 8 | *Sichuan pepper, garlic & sea salt olive oil*

MISO SOUP | 6 | *Tofu, enoki mushrooms & wakame*

BLISTERED SHISHITO PEPPERS | 8 | *Fried shishito peppers w. yuzu salt*

JAPANESE EGGPLANT | 10 | *Katsuo bonito flakes*

BABY BOK CHOY | 8 | *Sauteed in garlic & oyster sauce topped w. katsuo bonito flakes*

LOTUS CHIPS | 10 | *Crispy lotus root chips, salted*

GREEN SALAD | 8 | *Heirloom tomatoes, persian cucumbers toasted sesame w. ginger dressing*

TUSCAN KALE SALAD | 10 | *Hearts of palm, bell peppers, cucumbers celery, carrots, onions tossed in yuzu dressing*

SEAWEED SALAD | 6 | *Seasoned wakame*

SUSHI | SASHIMI

CHIRASHI | 35 | *Chef's choice of "scattered" sashimi & seasonal vegetables over rice*

OMAKASE | 50 | *Chef's choice assortment of ten sushi or sashimi*

SUSHI | SASHIMI | ALA CARTE

BLUEFIN

AKAMI | 5 | *Fatty Bluefin Tuna*

CHU TORO | 8 | *Medium Fatty Bluefin*

OTORO | 12 | *Fatty Tuna*

SALMON

SAKE | 5 | *Ōra King Salmon*

AMBERJACK

BURI | 4 | *Mature Yellowtail*

KANPACHI | 5 | *Greater Amberjack*

BREAMS & SNAPPERS

MADAI | 4 | *Sea Bream*

ISHIDAI | 5 | *Striped Beak Bream*

MAHATA | 5 | *Japanese Grouper*

JYOKINMEDAI | 10 | *Premium Golden Eye Snapper*

SHINY FISH

SHIMA AJI | 6 | *Striped Jack*

SABA | 5 | *Mackerel*

AJI | 5 | *Horse Mackerel*

SHELLFISH

BOTAN EBI | 10 | *Live Large Prawn*

SNOW CRAB | 6 |

SPECIALTIES

CAVIAR | 25 | *American Sturgeon Fish Roe*

IKURA | 6 | *Salmon Roe*

HOKAIDO | 12 | *Sea Urchin*

TAKO | 4 | *Octopus Tentacle*

UNAGI | 6 | *Sea Eel*

FOIE GRAS | 10 |



JAPANESE TAVERN STYLE MENU

KOZU CRISPY RICE | 15 | *Spicy tuna w. tobanjan*

MINI CRAB CAKES | 22 | *Fresh corn sauce, pumpkin oil, shishito pesto, crispy chinese leeks*

OTORO CRISP | 22 | *Fatty tuna w. tomatillo salsa & goat cheese on a fried tortilla*

OTORO CAVIAR TARTAR | 32 | *Tuna & caviar w. soy & fresh wasabi*

TUNA GUAC | 22 | *Tuna, mashed avocado, soy & wasabi olive oil*

LOBSTER CEVICHE | 35 | *Orange, roasted corn, cucumber, pickled beet & yuzu citrus*

KOZU CARPACCIO | 22 | *Chef's choice 5 sashimi w. yuzu soy & drizzle of house mix hot oil*

FURIKIKE SEARED SCALLOPS | 28 | *Yucca puree, lobster reduction, uni emulsion*

KING KOZU SALMON | 35 | *Lightly pan-seared, topped w. shiso pesto served w. grilled asparagus & lemon wedge*

CANDIED COD | 32 | *Black cod in sweet miso w. ankimo (monkfish liver)*

STEAMED PACIFIC COD | 38 | *Ginger onion marmalade, soba noodles, baby bok choy, horshimej mushrooms, soy-dashi broth*

FIVE MUSHROOMS | 25 | *Shitake, king oyster, oyster, enoki, hon shimeji w. garlic sake sauce*

BAO BUNS

BRAISED PORK BELLY | 14 | *Cucumbers, serrano peppers, pickled daikon, kewpie mayo, cilantro*

ROAST DUCK | 15 | *Pickled daikon, scallions, hoisin sauce, cucumbers*

KOREAN BBQ SHORT RIBS | 15 | *Pickled onion, scallions, cucumbers*

BLACK COD FISH BAO | 16 | *Chopped avocado, mango salsa, tartar sauce*

KOZU YAKI

LAMBCHOP SKEWERS | 22 | *Grilled, w. five spice seasoning*

FILET MIGNON SKEWERS | 22 | *Grilled, salt & pepper, house steak sauce*

LOBSTER SKEWERS | 22 | *Grilled, w. whiskey butter sauce*

TEMPURA

FISH & CHIPS | 25 | *Lotus chips and wasabi aioli*

ROCK SHRIMP | 22 | *Creamy yuzu tobanjan*

SOFTSHELL CRAB | 22 | *Wasabi aioli*

VEGETABLE TEMPURA | 12 | *Seasonal vegetables*

Add two butterfly jumbo shrimp to any order | 10 |

KOZU MAKI

KOZU ROLL | 22 | *Unagi, avocado, foie gras & caviar*

KOZU LOBSTER ROLL | 25 | *Tempura lobster wrapped in soy paper*

ROCK'N TUNA ROLL | 20 | *Rock shrimp w. spicy tuna*

KANI TAKO SHISO ROLL | 15 | *Fried octopus, lump crab w. shiso*

TUNA | 12 | SALMON | 12 | YELLOWTAIL | 12 |

Your choice: spicy, tobiko, scallions, crunch, cucumber, avocado, asparagus

CALIFORNIA ROLL | 12 |

SPIDER ROLL | 16 |

SHRIMP TEMPURA ROLL | 14 |

EEL ROLL | 12 |

RAINBOW ROLL | 22 |

PRIME STEAK

AGED NY STRIP | 39 | AGED RIBEYE | 63 |

w. kabocha squash mashed potatoes & grilled asparagus