

TOBIUO TASTING MENU

six course meal 55 per person

nine course meal 95 per person (minimum of two)

“A collection of our signature dishes composed to encompass and deliver our passion, love, and vision. Includes a variety of tastings from our kitchen and sushi bar. Dessert included.”

STARTERS

miso soup 3 tofu, green onion	diced shrimp 11 fried shrimp, japanese seasoning, chili aioli	onion rings 5 panko breaded, sweet zest aioli	cucumber salad 6 pickled cucumber, seaweed, vinaigrette
edamame 4 sea salt	fried ika 9 fried calamari, japanese chili powder, chili aioli	seaweed salad 6 seaweed, sesame seeds	
spicy edamame 6 garlic, japanese seasoning, lemon juice	brussels sprouts 8 ginger soy reduction, furikake	house salad 4 arcadian mix, cucumber, sesame dressing	

HOT DISHES

chicken katsu 12 panko breaded, tonkatsu sauce, house salad	cod niru 14 pacific cod, coconut bisque, enoki
chicken udon 12 chicken breast, udon noodles, mixed veggies	pan seared strip (10oz) 18 new york strip, cauliflower puree, sautéed mushrooms
foie gras 18 blueberry sauterne reduction, dehydrated strawberry, applewood smoked	taraba 16 king crab, celery root puree, cherry tomatoes
	japanese wagyu (3oz minimum) MKT lavender smoked, smoked ponzu

ROBATA

chicken yakitori (2ea) 6 chicken thigh, green onions, yakitori sauce	pork belly yakitori (2ea) 6 heritage pork belly, sweet onions, yakitori sauce	shrimp yakitori (2ea) 9 gulf shrimp, togarashi butter
beef yakitori (2ea) 8 ribeye, yakitori sauce	baby tako (2ea) 8 baby octopus, shishito	asparagus 5 sesame seeds, yakitori sauce

TEMPURA

fish and chips 12 pacific cod, yucca chips, japanese tartar sauce	vegetable trio 8 kabocha, onion ring, eggplant
ebi 6 jumbo gulf shrimp, tentsuyu	kabocha 4 japanese sweet pumpkin, tentsuyu

COLD DISHES

hamachi sunrise 13 cold smoked cured hamachi, oranges, san bai zu	salmon chicharrón 12 pink peppercorn salmon, fried salmon skin, golden kiwi, smoked ponzu
akami watermelon 13 tuna, compressed watermelon, hibiscus tea	oysters two ways (half dozen) 15 east coast, japanese tabasco, cucumber champagne

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illnesses

SUSHI & SASHIMI

bincho albacore tuna 4 / 8	unagi freshwater eel 5	bf akami bluefin tuna MKT
maguro tuna 5 / 11	hotate hokkaido scallop 5	bf chutoro m bluefin belly MKT
sake salmon 4 / 9	kanpachi amberjack 6 / 12	bf o toro bluefin belly MKT
ikura salmon roe 3	foie gras duck liver 9	uni sea urchin MKT
hamachi yellowtail 4 / 9	tarabagani king crab 6	
sake toro salmon belly 5 / 11	wagyu tartare a5 wagyu 9	

nigiri set four or seven kind 17 / 28
sashimi set three or five kind 23 / 44

bluefin tuna sashimi experience hon maguro, chu toro, o toro MKT
toyosu market sashimi three kind 29
i want all the sashimi ten kind 85

SPECIALTY MAKI

flying tobiuo 14 snow crab mix, white fish, salmon, garlic chips, chili aioli, ponzu	sake maki 13 salmon, asparagus, avocado lime puree, microgreens
electric eel 15 panko fried unagi, cream cheese, mangos, mango puree	the big apple 14 white fish, cucumber, tuna, yuzu compressed apple
tokyo city lights 15 peppered tuna, serrano, asparagus, sunchoke chips, honey wasabi, ponzu	garden of eden 15 oshinko, guacamole, fried carrots, nori rice chips, serrano puree
fire mountain 13 tempura fried spicy tuna, seaweed salad, chili aioli, unagi sauce	super shaggy 13 panko breaded shrimp, serrano, cucumber, chili aioli
steve-o 13 tempura fried snow crab mix, cream cheese, serrano, chili aioli, ponzu	elvis presley 15 soft shell crab, cucumber, salmon, crab mix, yucca chips, chili aioli

TRADITIONAL MAKI

spicy sake maki 7 salmon, shiso, aka kosho	snow crab 8 cucumber, avocado, tobiko	soft shell crab 10 avocado, cucumber, chili aioli
negihama 7 yellowtail, cucumber, negi dare	spicy tuna 8 cucumber, korean spiced aioli, plum seasoning	salmon maki 8 salmon, cucumber, sesame seeds
tuna guac 7 bf akami, tempura crunch, serrano guac	shrimp tempura 8 avocado, cucumber, spicy honey aioli	negi toro 9 toro, green onion, fresh wasab

DESSERT

japanese sweet-tons 9 yuzu cream cheese dumpling, matcha cream, hojicha ice cream	thai tea tres leches 10 vanilla sponge cake, vanilla chantilly, thai tea cream
jasmine panna cotta 8 dragonfruit chip, hibiscus lychee, sesame crumble	chocolate lava cake 10 warm chocolate cake, vanilla ice cream

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OMAKASE

MKT per person (minimum of two)

“Roughly translated to ‘leave it to you’ in Japanese, a unique and personalized dining experience specifically prepared by us utilizing the best ingredients flown in from Toyosu Market, Japan. The experience will be nigiri heavy but will also consist of hot tastings, cold tastings, and dessert. Reservations must be made 24 hours in advance. 25% deposit required.”

LUNCH

daily 11am – 3pm

prix fixe 14

1. appetizer	2. starter	3. entrée
miso soup	gyoza (4pc)	chicken katsu
house salad	diced shrimp (½)	chicken udon
edamame	spicy sake maki	miso glazed salmon
spicy edamame +\$2	negihama	katsudon +\$2
onion rings	tuna guac	gyudon +\$2
kabocha	shaggy +\$4	chirashi +\$4
brussels (½) +\$2	steve-o +\$4	strip (6oz) +\$4
		sashimi set +\$4

NON-ALCOHOLIC BEVERAGES

strawberry basil 4	orange dreamsicle 4
strawberry, lemonade, basil	orange juice, pineapple, vanilla
lavender lychee 4	honey ginger 4
lychee, pineapple, cherry juice	honey, lemon juice, ginger



monday	tuesday	wednesday	thursday
\$4 robata skewers	buy one maki, get one half off	all wine bottles and starters half off	kids eat free

monday – thursday | 11am – 930pm
friday – saturday | 11am – 11pm
sunday 11am – 930pm

lunch daily 11am – 3pm
social hour daily 3pm – 630pm

PDR room available on request for large parties

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SOCIAL HOUR

daily 3pm – 630pm

STARTERS

edamame 3 sea salt	fried ika 7 fried calamari, japanese chili powder, chili aioli	onion rings 4 panko breaded, sweet zest aioli
spicy edamame 5 garlic, japanese seasoning, lemon juice	karaage 5 chicken thigh, sweet zest aioli	pork gyoza (4pc) 5 pork dumplings, gyoza sauce
diced shrimp tempura 9 fried shrimp, japanese seasoning, chili aioli	brussels sprouts 6 ginger soy reduction, furikake	

ROBATA

chicken yakitori (2ea) 4 chicken thigh, green onions, yakitori sauce	pork belly yakitori (2ea) 4 heritage pork belly, sweet onions, yakitori sauce	asparagus 3 robata grilled, sesame seeds, yakitori sauce
beef yakitori (2ea) 6 ribeye, yakitori sauce	baby tako (2ea) 6 baby octopus, shishito	

SUSHI

hamachi sunrise (½ portion) 9 cold smoked cured hamachi, oranges, san bai zu
akami watermelon (½ portion) 9 tuna, compressed watermelon, hibiscus tea
salmon chicharrón (½ portion) 8 pink peppercorn salmon, fried salmon skin, golden kiwi, smoked ponzu

bincho albacore tuna 3	hamachi yellowtail 3	hotate hokkaido scallop 4
akami tuna 4	sake toro salmon belly 4	wagyu tartare a5 wagyu 7
sake salmon 3	unagi freshwater eel 4	tarabagani king crab 4

traditional & specialty makis 15% off

DRINKS

house red wine 5	domestic bottle 3	draft beer 4
house white wine 5	japanese bottle 4	sake & beer 6
house sparkling 5		hot sake 3
cold sake 5 180ml kikumasamune cup	mint mojito 6 lime, mango, or strawberry	
lychee cosmo 8 traditional cosmopolitan, lychee infused	margarita 6 lime, mango, or strawberry	
bourbon old fashioned 6 whiskey, demerara sugar	moscow mule 6 vodka, ginger beer	

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