



RAW BAR

YUZU CEVICHÉ* | salmon, snapper, yellowtail, cucumber, jalapeno, purple onion, dill, pink peppercorn, yuzu olive oil 14

HAMACHI PICCOLO* | hamachi, tomatillo jam ponzu, pickled pearl onion, cucumber, pickled mustard seeds, serrano pepper, lychee, micro cilantro 16

RINGO SEAWEED SALAD | wakame, seaweed mix, edamame, radish, shiso, apple chips, apple ponzu 11

A5 WAGYU TARTARE* | 2oz Japan A5 wagyu, pickled wasabi, truffle oil, soy sauce, cucumber, dill, pickled mustard seeds, purple onion, jalapeno, preserved lemon shaved cured egg yolk, texas toast 29

SMALL PLATES

MISO SOUP | housemade traditional dashi, miso, tofu, wakame, scallion 4

❖ SPICY EDAMAME | miso, chili oil, garlic, sesame oil 7

CHASHU BAO | braised pork shoulder, carrot, cilantro, housemade curry pickles, aioli, fried bao bun 12

INDO KARAAGE | chili-curry marinated chicken thigh, pickled purple onion, mint, radish, tofu tzatziki sauce 12

MOLE GYOZA | housemade mole, pork, cabbage, carrot, salsa verde, micro cilantro 14

TRUFFLE CRAB | softshell crab tempura, truffle oil, compressed watermelon, pickled watermelon rind, herb salad, ponzu, ao nori 22

❖ BUNCH OF B.S. | brussel sprouts, brown butter miso, yuzu honey, yuzu kosho butter, dried cherries, fried garlic, fresno, pumpkin seeds, preserved lemon, shichimi 14

❖ KINOKO POLENTA | shiitake, enoki, beech, yellow oyster mushrooms, yuzu-kosho butter, mushroom stock polenta, kabocha purée, edamame, micro mix 16

EAT-THE-DUCK-YOU-MUST | 4oz 48hr koji cured duck, chimichurri, cabbage-herb salad, fresno, pumpkin seeds, ginger-carrot vinaigrette 24

HAMACHI KAMA YAKI | classic oven roasted yellowtail collar, cabbage-herb salad, fresno, cilantro, ginger-carrot vinaigrette, tomatillo jam ponzu 19

APPLE BUTTER RIBS | 6hr pecan smoked baby back ribs, miso bbq sauce, leek, fresno pepper, mint, apple butter, apple chips, cabbage salad, lime vinaigrette 19

VENISON & GNOCCHI | red wine braised venison, handmade purple yam gnocchi, mushrooms, parmesan cheese, scallion, fried garlic 25

ROBATAYAKI | grilled skewers over mesquite charcoal

YAKITORI | chicken thigh, black garlic sauce 5

SHRIMP | whole shrimp, garlic, yuzu butter 5

KAKUNI | braised pork belly, black garlic sauce, tomatillo jam, pink peppercorn 8

BACON MOCHI | housemade mochi, brown sugar candied bacon, ao nori, black garlic sauce 9

❖ TRUFFLE TRUMPET MUSHROOM | yuzu-kosho butter, garlic chips, truffle oil, ao nori 7

WINTER 2022

SHUN
JAPANESE KITCHEN

SIGNATURES

BLACK GARLIC CURRY | japanese beef & chicken curry, black garlic A5 wagyu fat, potato, carrot, onion, rice, pickled purple onion, scallion 22

SNAPPER RAMEN | snapper base clear shio "salt" broth, creole blackened pan seared snapper, aji-tama egg, rendered A5 wagyu fat black garlic oil, bamboo, scallion, wood ear mushroom 24

WHOLE SNAPPER KARAAGE | gulf snapper, yuzu-tomatillo verdé fresno pepper, shishito pepper, garlic, curry spice, purple onion 31

UNI PASTA | uni, parmesan, spaghetti, soy pearls, black truffle 32

DESSERT

JAPANESE SOUFFLÉ CHEESECAKE | wildberry compote 8

EARL GREY CRÈME BRULÉE | wildberry compote 12

HOJICHA ICE CREAM | roasted green tea, black sesame-rice puff crumble, dried plum 7

WASABI ICE CREAM | created by Sweet Cup, candied panko, ginger 7

ROLLS | MAKIMONO

- NAOKI*
fried rice patty, spicy tuna, avocado, sweet soy, scallion 16
- YELLOW AMBER*
hamachi, miso pickled carrot, avocado, aioli, jalapeno, yuzu tobiko 18
- SLAMMIN SALMON*
salmon, avocado, jalapeno, cucumber, cilantro, shiso pesto, scallion 17
- RINGO*
spicy tuna, compressed apple, cucumber, avocado, jalapeno, yuzu tobiko 16
- HOUSE OF HOTATE*
hokkaido scallop, pear, shiso, avocado, cucumber, spicy aioli, lime, fried garlic, jalapeno, scallion 22
- KOMA
shrimp tempura, avocado, snow crab, fried garlic, scallion, spicy aioli, aioli, sweet soy 24
- ONE PINCH**
softshell crab tempura, cucumber, avocado, pear, cilantro, jalapeno, tobiko, tomatillo jam, sweet soy 18
- ❖ BEJI
miso pickled carrot, cucumber, avocado, sesame 8
- ❖ MIDORI
scallion tempura, avocado, yuzu salt 8
- SPICY TUNA*
yellowfin tuna, cucumber, spicy aioli, tobiko 9
- SPICY SALMON*
salmon, cucumber, spicy aioli, tobiko 9
- NEGITORO*
fatty tuna tartare, scallion 12

HANDROLLS | TEMAKI

- HAMA PEAR*
hamachi, pear, avocado, shiso, lime 9
- SCOTTISH LIME*
salmon, avocado, cucumber, lime, cilantro, spicy aioli 9
- CRUNCHY SNOW
snow crab, scallion, aioli, avocado, fried garlic, cilantro 10
- EBI TEN
shrimp tempura, avocado, cucumber, sweet soy 7
- SPICY SCALLOP*
hokkaido scallop, spicy aioli, tobiko, cucumber 10
- ❖ MIDORI
scallion tempura, avocado, yuzu salt 6
- NEGITORO*
fatty tuna tartare, scallion 10
- NEGIHAMA*
hamachi, scallion 8
- SPICY TUNA*
yellowfin tuna, cucumber, spicy aioli 7
- SPICY SALMON*
salmon, cucumber, spicy aioli 7
- SWEET TOOTH
anago, tamago, avocado, sweet soy 9



NIGIRI & SASHIMI

1pc nigiri | 2pc sashimi

FRESH GRATED WASABI | 7

SIGNATURE

- OMG* | toro, uni, black truffle 21
- WTF* | wagyu, truffle, foie gras 21
- WAGYU* | A5 Japan, yuzu kosho 15 | 29
- YUKI-MASU* | japan, snow trout, yuzu kosho 8 | 15
- AJI* | japan, horse mackerel, sweet kombu 6 | 11
- SAKE TORO* | seared salmon belly, ginger, scallion 7 | 13
- TORO BRULÉE* | fatty tuna belly, sugar crust soy 10
- FOIE GRAS | new york, truffle oil, sweet soy 10

CLASSIC

- MADAI* | japan, kombu cured seabream 5 | 9
- HAMACHI* | japan, yellowtail 5 | 9
- SAKE* | scottish salmon 5 | 9
- MAGURO* | japan, bluefin tuna 6 | 11
- CHU-TORO* | japan, semi-fatty bluefin tuna belly 9 | 17
- O-TORO* | japan, fatty bluefin tuna belly 11 | 21
- IKURA* | canada, salmon roe 6 | 11
- HOTATE* | japan, hokkaido scallop 7 | 13
- SPICY CHOPPED HOTATE* | japan, hokkaido scallop, spicy aioli 7 | 13
- AMA EBI* | alaska, sweet shrimp, yuzu tobiko 7
- UNI* | santa barbara, california, sea urchin 14
- ANAGO | japan, saltwater eel, sweet soy 6 | 11
- TAMAGO | housemade sweet dashi omlette 5 | 9

DONBURI | RICE BOWL w/ miso soup

- CHIRASHI*
bluefin tuna, salmon, yellowtail, snapper, hokkaido scallop, sweet shrimp, snow crab, tamago, salmon roe, nori sushi rice 38
- OMG BOWL*
fatty bluefin tuna, sea urchin, hokkaido scallop, snow crab, salmon roe, scallion, nori, sushi rice 44

❖ **VEGETARIAN DISH**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESSES

NOTICE: 20% SERVICE CHARGE IS ADDED TO PARTIES OF 5 OR MORE