



ISHWI

— OMAKASE —

OMAKASE

O-makase comes from the verb "makaseru," meaning 'to trust' or 'to entrust.' The customer typically requests the waiter (omakase ryoori) for 'food in the hands of the chef,' which is often considered the best option (omakase onegaishimasu), where onegaishimasu means 'please,' or 'do me the favor.'

An Ocean Love Story

7 Course Omakase

\$60.00

Legend of Land & Sea

9 Course Omakase

\$75.00

*Prices don't include taxes + tip

ROLLS



Shiro Nikkei Roll

White fish, crispy cassava, avocado, and kimchi sauce, topped with fresh fish slices and hints of passion fruit.

\$16.95

Aburi Sake Roll

Spicy surimi and crispy wonton, topped with seared salmon and unagi sauce.

\$17.95

Aka Yaki Roll

Roasted red pepper, avocado, cucumber, and asparagus, served with chimichurri sauce.

\$18.29

Midori Miso Roll

Miso-glazed mushrooms, fresh mango, and crispy wonton, topped with roasted green pepper and creamy pineapple sauce.

\$16.29

Saba Garden Roll

Fresh mackerel, avocado, cucumber, and scallions, finished with unagi sauce.

\$15.69

Goma Peanut Roll

White fish and scallions, accompanied by a peanut butter and coconut milk dressing.

\$17.89

Masago Tsukemono Roll

Masago, pickled radish, and white fish, offering a delicate contrast of textures.

\$19.29

Shiro Soy Paper Roll

Fresh white fish, avocado, and cucumber wrapped in soy paper.

\$16.49

Oso Fried Ceviche Roll

Crispy white fish and avocado roll, topped with yellow chili ceviche.

\$15.99

*Prices don't include taxes + tip



SMALL BITES & SNACKS

Ebi Cream Korokke

\$10.99

Creamy shrimp croquettes served with your choice of spicy mayo or truffle mayo.

Usuzukuri Nigiri Bites (4 pieces)

\$7.99

Thin slices of fresh fish over crispy sushi rice and guacamole, finished with a touch of lemon and kimchi.

CEVICHE & TARTARE

Aji Shinsen Ceviche

\$15.99

Fresh corvina marinated in lime and yellow chili, with red onion, cilantro, and bell peppers.

Sake Tartar Mini

\$16.99

Fresh salmon tartare with avocado and scallions, finished with hints of soy sauce.

*Prices don't include taxes + tip



BOWLS

Zen Yuzu Bowl

Red quinoa, tofu, edamame, avocado, and fresh vegetables, served with a yuzu vinaigrette.

\$18.99

Tropical Nami Bowl

Sushi rice with salmon or shrimp, fresh vegetables, toasted coconut, sesame seeds, and unagi sauce.

\$17.99

NIGIRI

Saba Classic Nigiri (2 pieces)

Fresh mackerel with a light soy and maple glaze.

\$7.29

Saba Aburi Nigiri (2 pieces)

Seared mackerel glazed with soy sauce, maple syrup, and topped with scallions.

\$7.90

Caite Goma Aburi (2 pieces)

Seared caite (local white fish) with a peanut and coconut milk sauce, finished with unagi sauce.

\$7.99

*Prices don't include taxes + tip



SAKES

Aladdin Junmai Shu 300 ml, traditional, 16% alcohol	\$34.00
Kizakura Gold Flakes 180 ml, tokuri junmai gold, 14% alcohol	\$25.00
Yeagarki Junmai 300 ml, 15% alcohol	\$30.00
Lychee Nigori 300 ml, Homare sake Brewery, 10% alcohol	\$34.00
Strawberry Nigori 300 ml, Aizu Homare, 8% alcohol	\$34.00

JAPANESE BEER

Sapporo Reserve 355 ml, 5% alcohol	\$8.00
Sapporo Premium 355 ml, 4.9% alcohol	\$7.00

*Prices don't include taxes + tip

WHITE WINES

Placido Pinot Grigio

750 ml, 12% alcohol, Product of Italy

\$25.00

Flor de Vetus

750 ml, 13% alcohol, Product of Spain

\$30.00

Alliwen

750 ml, Chardonnay, 13% alcohol, Product of Chile

\$25.00

Mancura

750 ml, Chardonnay, 13% alcohol, Product of Chile

\$25.00

All items are also available by the glass

\$6.00

*Prices don't include taxes + tip



WELLNESS BLENDS

Kumo 245 kcal

Creamy Tropical Blend - Island Zen

Almond milk, pineapple, banana, avocado, almond butter, coconut cream, ice

\$9.99

Hinode Press 147 kcal

Cold-Pressed - Anti-Inflammatory

Carrot, orange juice, ginger, turmeric, mango, pineapple — cold-pressed

\$8.99

Kin Zapote Power 238 kcal

Superfood Indulgence - Golden Sapote

Fresh zapote, almond/coconut milk, maple, cacao nibs, sea salt

\$9.99

Matcha Coconut 298 kcal

Balance & Focus - Ceremonial Bridge

Ceremonial matcha, coconut milk — hot or iced

\$7.99

FUNCTIONAL ADD-ONS

Sea Moss 10 kcal

Sea Moss - Gut health & minerals

1 oz gel, gut health, immune minerals.

\$5.50

CBD 5 kcal

Relaxation - Recovery

10–15 mg dose, relaxation & recovery

\$5.50

Lion’s Mane 5 kcal

Lion’s Mane - Cognitive focus

1 serve extract, cognitive clarity

\$1.25

Turmeric 5 kcal

Anti-inflammatory - Ayurvedic

1 capsule / pinch, anti-inflammatory

\$1.00

Ashwagandha 10 kcal

Adaptogen - Stress balance

1 capsule, adaptogen, stress balance

\$1.00

Marine Collagen 35 kcal

Marine Collagen - Skin & joints

1 scoop, marine collagen, skin & joints

\$5.50

Blue Spirulina 10 kcal

Blue Spirulina - Antioxidant

3 g powder, antioxidant marine superfood

\$4.50

Reishi 5 kcal

Longevity - Immune support

1 serve extract, longevity & immunity

\$1.50

Matcha 5 kcal

Mental clarity - L-Theanine

1 tsp, L-theanine, focus

\$1.00

Maca 10 kcal

Vitality - Andean energy

1 capsule, vitality, Andean energy

\$1.25

*Prices don't include taxes + tip

* Add-ons can be incorporated into any Wellness Ritual Blend. Ask your host for personalized recommendations.*