

Beginnings

Bibb Lettuce Wraps

braised chicken, bean sprouts, water chestnuts

8

Calamari Curly Fries

lemon sriracha aioli

9

Kung Pao Duck

confit, lychee salsa,
scallion corn pancake

13

Crab Rangoon

coach farms goat cheese, peekatoe crab meat
homemade duck sauce

9

Kobe Sliders

medium rare kobe beef, buddha bun
nueskes bacon, taleggio cheese

15

Tuna Poke

yuzu, wonton chips, micro greens

15

Soups/Salads

Tom Ka Gai

Vegetarian

coconut milk, sweet potato, ginger

7

Lobster Chowder

grilled potato, corn, snow peas

9

Heirloom Tomato

shiso, shaved radish, mizuna

orange shoyu vinaigrette

11

Baby Beet Salad*

roasted baby beets, whipped goat cheese

9

Umami Moto House Rolls

Milwaukee
Street Roll
tempura crab, cream
cheese, avocado
9

Crispy Shrimp
Roll
cashews, coconut,
cream cheese
11

Super White
Tuna Roll
thai basil, spicy crab
15

Double Dragon
shiso, white tuna, ahi
tuna jalapenos
13

The Carnevor
filet, asparagus,
mushrooms
soy hollandaise
13

White Tiger
super white tuna,
spicy salmon

Sides

Chilled
Cucumber
Hijiki Salad
6

Steamed
Edamame
5

Chilled Seaweed
Salad
6

Miso Glazed
Asparagus
7

Jasmine Rice
4

Manchego Grits
7

Rolls

Nigiri/Sashimi (2pcs.)

Tuna	7/6
Salmon	6/4
Unagi	5/4
Super White Tuna	7/4

Spicy Tuna Roll
sriracha, sesame seeds
8

Unagi Roll
eel, crispy shrimp, avocado
13

Dual hand Rolls
spicy wasabi creamy scallop hand rolls
8

Garden Roll
kanpyo, enoki mushrooms, candied tomatoes,
pickled japanese eggplant, yuzu peach
14

Crab Cake Roll
crab, red peppers, basil, meyer lemon aioli
9

Spider Roll
Fried soft shell crab, kaiware, cucumber,
tonkatsu, jicama
17

Walu
truffle oil, seabean
15

Entrees

Kombu Bass

dashi poached black bass, ginger,
seasonal mushrooms, soy bean

28

Diver Scallops*

cauliflower puree, lobster salad

27

Kurabota Pork Chop*

roasted root vegetables, apple chutney

35

Sweet 'n' Sour Chicken

pineapple, snow peas

14

Japanese Sunfish*

shrimp and truffle risotto, citrus jam, prosciutto
togarashi spice

27

Tofu Hot Pot*

red curry, udon noodles, shitake, carrots

15

American Kobe Market Price

Sea Bass

tangy miso, bamboo rice, yuzu

35

Fried Rice

XO sauce, edamame, bean sprouts,
green onions, rock shrimp, fried egg

15

live lobster – 25

live lobster whole- 39

(tempura fried)

Salmon

ginger lime glaze, udon noodles,
bok choy, spinach

25

Umami noodles

asian style carbonara

Shanghai noodle, bacon, napa cabbage

15

Green Tea smoked Ahí Tuna*

thai basil, tomato and cucumber salad

water cress, yellow tomato Sauce

31

*Consuming raw or undercooked meats, poultry, or seafood may increase risk of food borne illnesses

*denotes ability to be served gluten-free

Now featuring Hidding Creek Farms