



MENU

1208 WASHINGTON AVE, MIAMI BEACH, FL 33139 TEL. 305.673.9368

Appetizers From Sushi Bar**

Sashimi

TODAY'S CATCH (MIXED)	19
TUNA OR SALMON	23 / 19
HAMACHI	25
BLUE FIN TUNA (6 SLICES)	28

HAMACHI JALAPEÑO 25
thinly sliced sashimi, jalapeño, ponzu sauce

TUNA TATAKI 20
seared filet of tuna served with dry garlic, chives, spicy daikon, ponzu sauce

TRUFFLE SCALLOP 25
scallop carpaccio with truffle dressing, shaved truffle, truffle dust

SALMON CARPACCIO 18.50
Toni's style fresh Norwegian salmon

TRUFFLE SALMON 25
seared salmon, honey truffle sauce topped with shaved fresh truffles

TORO TARTAR 28
caviar, gold flakes, spicy rice paper cracker, tomato, arugula with dry garlic, fresh shallot, chive, yuzu/soy dressing

SPICY SALMON TARTAR 16.50
chopped salmon with Japanese mayonnaise, scallions, hot sesame oil, masago

SPICY TUNA TARTAR 16.50
chopped tuna sashimi mixed with Japanese mayonnaise, hot sesame oil, masago

CRUNCHY SUSHI 9
crispy fried sushi rice topped with spicy tuna tartar

USUZUKURI
paper thin sliced sashimi, ponzu sauce
shiromi (white fish), salmon 20
hamachi 25
tuna 23

NARUTO
paper thin cucumber wrapped roll with masago and avocado
traditional kanikama & eel 11
tuna or salmon 16.5 / 14.5
hamachi 25
king crab 25

SUNOMONO
cucumber, wakame in sweet vinegar
conch or octopus 12
king crab 19

SPICY SEAFOOD SOUP 9
mixed seafood in a spicy broth with sesame oil

CLAM MISO SOUP 8
with asari clams

SEAWEED SALAD 9
assorted seaweed with sesame dressing

Soups and Salads

NAMEKO MISO SOUP 7
Japanese nameko mushrooms, tofu

HOUSE SALAD 6.5
lettuce, tomato, carrots

TUNA AVOCADO SALAD** 18.5
tuna sashimi and avocado tossed in sesame dressing

HIYASHI WAKAME 6.5
seasoned seaweed salad

MISO SOUP 3.5

Appetizers From The Kitchen

BEEF NEGIMAKI 18.5
scallion wrapped in thinly sliced sirloin, broiled with teriyaki sauce

CREAMY SHRIMP 14.5
fried shrimp with spicy mayonnaise

FRESH SUMMER ROLL 16
king crab, avocado, cucumber, lettuce wrapped with rice paper, yuzu sauce

EDAMAME 6.5

SHISHITO PEPPERS 7

SHITAKE AND TOFU 8.5
lightly sautéed shiitake mushrooms, snow peas, tofu in tempura, butter sauce

AGE TOFU 7.5
fried tofu served with scallions and fresh ginger with tentsuyu sauce

OHITASHI 7
boiled spinach served cold with tentsuyu sauce

MISO EGGPLANT 8.5
grilled Japanese eggplant with miso sesame sauce, bonito flakes

TEMPURA APPETIZER
shrimp and vegetables 14
all vegetables 10

SHRIMP SHUMAI 8.5
steamed or fried dumplings served with mustard, ponzu

GYOZA 8.5
steamed or pan-fried pork dumplings

SOFT SHELL CRAB 19
crispy fried soft-shell crab served with ponzu sauce

WAGYU BEEF GYOZA 12
shiitake, garlic, ginger, sesame oil

HAMACHI KAMA 18
grilled hamachi collar

There will be an extra charge for substitution of assortment dishes.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Sushi**



All sushi entrees served with your choice of miso soup or house salad

MORIAWASE

for one: California roll plus 9 pieces of sushi **32**

for two: California roll plus 18 pieces of sushi **54**

chef's choice: 9 pieces of sushi and negi toro roll **58**

SASHIMI DELUXE

42

20 slices of today's freshest catch

CHEF'S SASHIMI CHOICE

70

assortment of today's premium catch

CHIRASHI

32

sushi rice decorated with fresh sashimi

TEKKA OR SALMON DON

34 / 30

sushi rice decorated with fresh tuna or salmon sashimi

Toni's Choice

sushi, sashimi and maki combination

FOR ONE	42
FOR TWO	67.5
FOR THREE	95.5

Sushi Rolls**

SPICY HAMACHI

15

hamachi, scallion, avocado, kizami wasabi, serrano pepper, wasabi mayonnaise

CHICKEN KATSU

14

crispy chicken katsu, lettuce, curry mayonnaise

CHIRASHI

16

tuna, salmon, hamachi, shiso, kaiware, tempura flakes, avocado, chopped wasabi, yuzu kosho mayonnaise topped with rainbow sesame seeds

NEW YORK SPICY TUNA

9

mixed tuna, masago, hot sesame oil, mayonnaise, scallion

HAMACHI

11

Japanese yellowtail and scallion

California Roll

avocado, cucumber and kanikama

INSIDE OUT WITH SESAME	7
INSIDE OUT WITH MASAGO	8
TOPPED SALMON	14
TOPPED EEL	16
TOPPED RAINBOW SASHIMI	15
KING CRAB	19

NORWEGIAN

12

salmon, ikura, scallion, cucumber, kanikama, mayonnaise

BAGEL

8

salmon, cream cheese, scallion

SPIDER

16

soft shell crab, asparagus, avocado, scallion, inside out with masago

DRAGON

15

eel, scallion, cucumber, mayonnaise topped with sliced avocado

LOBSTER TEMPURA

24

avocado, asparagus, spicy mayonnaise, sriracha sauce inside out masago

DREAMING SHRIMP

12.5

shrimp tempura, lettuce, curry mayonnaise, masago

CALIENTE

11

fried white fish, lettuce, scallion, kimchi sauce, mayonnaise

TENMAKI

12.5

shrimp tempura, asparagus, avocado, scallion, inside out with masago

KING CRAB

21

Alaskan king crab, lettuce, asparagus, mayonnaise

SAMURAI

15

tuna, hamachi, avocado, scallion, asparagus, masago

SOUTH BEACH

13

eel, salmon skin, avocado, scallions, cucumber, inside out with masago

Sushi A La Carte**

TUNA	5	HIRAME (FLUKE)	4	ANAGO	9
BLUE FIN TUNA	7	BLUE FIN TORO	12	UNAGI	6
SALMON	4	BF CHU-TORO	10	SCALLOP	5
HAMACHI	5.50	JAPANESE UNI	MP	IKURA	5
SHRIMP	4	UNI	10	TAMAGO (OMELETTE)	3
OCTOPUS	4	SABA	6	SALMON BELLY	6.5
MASAGO	4	CONCH	4	torched with truffle oil, ikura	
IKA (SQUID)	4	AMAEBI	6	KING CRAB	10

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Kitchen Entrees

*Served with miso soup or house salad.

CHILEAN SEABASS*	32
marinated in saikyo miso	
GRILLED ATLANTIC SALMON*	25.5
choice of teriyaki sauce or tomato mushroom garlic butter sauce	
CHICKEN KATSU*	24
organic chicken breast breaded in Japanese panko, deep fried to golden brown, served with tonkatsu sauce, curry mayonnaise	
TONIS GARLIC STEAK*	34
grilled NY strip steak topped with onion, mushroom garlic sauce	
HOT UDON OR SOBA SOUP	
vegetable 14.5	
beef or organic chicken 16.5	
shrimp 17.5	
shrimp and vegetable tempura 18.5	
YAKI-UDON	
sautéed with vegetable 16.5	
beef or organic chicken 18.5	
shrimp 20.5	

RAMEN
bean sprouts, chashu pork slices, scallions
tonkotsu (pork bone broth) 17
spicy kimchi 17
hokkaido (miso with buttered corn) 17

TEMPURA*
vegetable tempura 19.5
shrimp and vegetable tempura 25

FRIED RICE
vegetables 14
organic chicken 16
shrimp 18
wagyu beef 20

TERIYAKI*
organic chicken breast 24
NY strip steak 28
Scottish salmon 25.5

Desserts

CHOCOLATE VOLCANO SOUFFLE	12
rich dark chocolate filled with warm molten chocolate served with vanilla ice cream	
TEMPURA ICE CREAM	12
caramel sauce, whipped cream	
FRIED CHEESECAKE	12
caramel, whipped cream, azuki red bean	
THAI DOUGHNUTS	12
served with sweet cream	

BANANA TEMPURA	12
banana tempura, honey drizzle, vanilla ice cream	
MOCHI ICE CREAM	12
three choices of mango, green tea, vanilla or azuki red bean	
ICE CREAM	8
vanilla or green tea ice	
add azuki red bean topping +3	

Beverages

HOUSE HOT SAKE	S 5	L 9
ESPRESSO COFFEE	3.5	
SARATOGA WATER	S 5	L 8
sparkling or natural water		

CAPPUCCINO	5
SOFT DRINKS	3
GREEN TEA	2.5

Beers

KIRIN LITE 12oz	6	SAPPORO 16oz	8
KIRIN ICHIBAN 12oz	6	ASAHI SUPER DRY 12oz	6
COEDO, RURI	9	COEDO, MARIHANA	9
pilsner		ipa	

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Sparkling

CHAMPAGNE, DOM PERIGNON France	240
CHAMPAGNE, PERRIER-JOUET, FLEUR DE CHAMPAGNE ROSÉ France	350
CHAMPAGNE, VEUVE CLICQUOT, PONSARDIN France	92

PROSECCO, SYLTBAR II CONCERTO Italy	38
LAMARCA PROSECCO 187ML	12

White/Rosé

CHARDONNAY, PALI 'CHARM ACRES' Sonoma Coast	G 12	B 36
SAUVIGNON BLANC, WHITE HAVEN New Zealand	G 10	B 34
PINOT GRIGIO, SANTA MARGHERITA Italy	G 15	B 52

PINOT GRIGIO, BOLLINI Italy	G 10	B 34
ROSÉ, GRIS BLANC BY GERARD BETRAND France	G 10	B 28
PLUM WINE, TAKARA California	G 10	B 28

Red

CABERNET SAUVIGNON, FAR NIENTE Napa	B 198
CABERNET SAUVIGNON, JUSTIN Napa	S 36 B 62
CABERNET SAUVIGNON, TREANA Napa	G 14 B 45

MERLOT, RODNEY STRONG Sonoma County	G 10	B 32
PINOT NOIR, FLOR DE CAMPO California	G 13	B 43

Premium Cold Sake List

Specialty Sake

JISAKE TENZAN, GENSHU, JAPAN
300ml Bottle **34**

Dai Ginjo

KAN SAN SUI, JAPAN
4oz Glass **14** | Masu (Wooden Box) **21** | 720ml Bottle **75**

MU, JAPAN
4oz Glass **13** | 720ml Bottle **54**

Nigori

SHO-CHIKU-BAI, CALIFORNIA
375ml Bottle **15**

SHIRAKAWAGO, GINJO NIGORI, JAPAN
300ml Bottle **27**

Junmai

SAWANOI, "DAI KARAKUCHI", JAPAN
4oz Glass **8** | Masu (Wooden Box) **14** | Bamboo Bottle **20** | 1800 ml Bottle **120**

OTOKOYAMA, JAPAN
Bamboo Bottle **22** | 1800ml Bottle **120**

MIYASAKA, "YAWARAKA JUNMAI"
720ml Bottle **52**

Ginjo

ONIKOROSHI, JAPAN
4oz Glass **12** | Masu (Wooden Box) **17** | Bamboo Bottle **27** | 1800ml Bottle **149**

SHO-CHIKU-BAI, CALIFORNIA
300ml Bottle **15**

KIRI LYCHEE
4oz Glass **8**

DEWAZAKUA, "OKA"
300ml Bottle **31**

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