

OMAKASE | "TO ENTRUST THE CHEF"

SIGNATURE | Composed of Classics and Signature Dishes | 105 PER PERSON (2 person minimum)
DECADENT | Composed of Rare, Hand Selected, Premium Ingredients | 145 PER PERSON (2 person minimum)

COLD PLATES

	*Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon	22
RA	*Escolar Tataki, White Asparagus, Yuzu Shallot Dressing	15
	*Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili	22
RA	*Toro Tartare, Ossetra Caviar, Quail Egg, Taro Crisps	24
	Oyster Plate with Yuzu Jelly (½ Dozen)	24
	*Filet Tartare with Truffle Aioli, Chives, and Rice Tuile	24
	*Crispy Rice and Spicy Tuna, Chili Aioli, Sweet Soy	22
	Katsubushi Caesar and Romaine Salad, Crispy Baguette, Spiced Almond	16
	*Assorted Sashimi Taco with Avocado Relish and Cherry Tomatoes (2 pc.)	12
	Lobster Taco with Avocado Relish (2 pc.)	26
	Veggie Taco with Avocado and Pickled Red Onions (2 pc.)	10

HOT PLATES

	Steamed Edamame, Sea Salt	6
	White Miso, Wild Mushrooms, Tofu	6
RA	Japanese Shishito Peppers, Ponzu, Bonito Flakes	12
RA	Crispy Squid, Chili, Lime	14
RA	Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette	15
RA	Grilled Pork Belly, Miso Mustard, Pickled Vegetables	18
RA	Grilled Diver Sea Scallops, Yuzu Aioli, Crushed Wasabi Peas	22
	Robata Grilled Octopus, Meyer Lemon Dressing, Squid Ink Aioli	22
	Chicken Yakitori Skewers	12
	Shrimp and Lobster Dumplings	20
	Eggplant Kara-Age, Jalapeño Honey	12

DAILY SUSHI & SASHIMI FEATURE

PREMIUM SASHIMI & NIGIRI

	*Sashimi Chef Selection (3 or 5 kind)	29 39
RA	*Modern Nigiri Selection (5 or 7 kind)	29 39
	*Premium Tuna Flight (Sashimi 3 pc. each Nigiri 2 pc. each)	52

NIGIRI (1 PIECE) | SASHIMI (2 PIECES)

Uni Sea Urchin (Santa Barbara)	11 16	Unagi Freshwater Eel	7 12
Ora King King Salmon	6 9	Hamachi Yellowtail	6 9
Sake Salmon	5 7	Kampachi Amberjack	7 10
Hotate Scallop	7 10	Madai Red Sea Bream	7 10
Hon Maguro Blue Fin Tuna	8 12	Suzuki Striped Bass	6 9
Toro Super Fatty Tuna	12 18	Shima Aji Striped Jack	7 10
Botan Ebi Sweet Shrimp	7 12		

TEMPURA

Shrimp Tempura, Crushed Wasabi Peas, Sweet Chili Aioli	18
Tiger Prawn Tempura, Pink Peppercorn Tentsuyu	16
Spicy Fried Tofu, Avocado Relish, Fresno Chili	15
Cauliflower Tempura, Smoked Chili Aioli	14

*Dishes are meant to be shared and are subject to change based on seasonal availability. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

RA = Our Signature Dishes

ROBATA GRILL SELECTION

STEAKS | PRIME | DOMESTIC | JAPANESE

RA	*Prime Rib Eye (12oz), Wafu Dressing	48
	*Prime Skirt Steak (8oz), Sweet Garlic Soy	39
	*Prime New York Strip (10oz), Truffle Aioli	48
	*Prime Filet (8oz), Truffle Miso Butter	46
	*Snake River Farms American Wagyu Sirloin (6oz), Bone Marrow, Truffle Aioli	46
	*Snake River Farms American Wagyu Filet (8oz), Chili Ginger	58
	*Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture (min. 3oz)	mkt/oz
	*Japanese Grade A5-10+ Takamori Wagyu Beef from Yamaguchi Prefecture (min. 3oz)	mkt/oz
	*Japanese Grade A5-10+ Kobe Beef from Hyogo Prefecture (min. 3oz)	mkt/oz

CLASSICS | SEAFOOD

RA	*Korean Spiced Lamb Cutlets, Smoked Eggplant and Cucumber (4 cutlets)	44
	Glazed Pork Ribs, Cashews, Spring Onion	28
	Teriyaki Chicken Breast, Tokyo Turnips, Shiitake Mushrooms	26
	*Salmon Teriyaki, Pickled Cucumber	36
RA	Yuzu Miso Marinated Black Cod, Pickled Red Onion	39
	Roasted King Crab, Chili Lime Butter, Cucumber	mkt
	Chilean Sea Bass, Cherry Miso Glaze, Celery Root Purée, Pickled Cherries, and Fennel	46

VEGETABLES | SIDES

	Sweet Corn, Soy, Butter	10
	Asparagus, Wafu Dressing, Sesame	10
	Cremini Mushrooms, Soy Butter	10
	Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes	11
	Broccolini, Ginger Shallot Dressing	12
	Fingerling Potatoes, Shiso Chimichurri	12
RA	Japanese Mushroom Rice Hot Pot with Fresh Shaved Black Truffle	20 mkt

MAKI ROLLS

SIGNATURE

RA	Hamachi Serrano Chili Roll <i>Avocado, Wasabi Aioli, Cucumber</i>	16
RA	Dynamite Scallop Roll <i>Snow Crab, Avocado, Scallop</i>	22
	Lobster Roll <i>Crispy Prawn, Poached Lobster, Avocado</i>	24
	Crispy Prawn and Chirashi Roll <i>Diced Sashimi, Crispy Prawn, Avocado</i>	18
	Seared Salmon Roll <i>Prawn Tempura, Avocado, Miso Honey</i>	19
	Unagi Maguro Roll <i>Avocado, Tuna Tartare</i>	20
	Seared Wagyu Roll <i>Cucumber, Avocado, Wagyu Tartare</i>	24

CLASSIC

	California Roll <i>Snow Crab, Avocado, Tobiko</i>	15
	Crispy Spicy Tuna Roll <i>Cucumber, Furikake</i>	15
	Salmon Avocado Roll <i>Cucumber, Asparagus, Yuzu Aioli</i>	13
	Crispy Prawn Roll <i>Asparagus, Avocado, Cucumber</i>	13
	Vegetable Tempura Roll <i>Avocado, Cucumber, Tempura Asparagus and Bell Pepper, Ume Paste, Yuzu Aioli</i>	12
	Soft Shell Crab Roll <i>Kimchi, Chives, Cucumber</i>	17

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