

OMAKASE | “TO ENTRUST THE CHEF” | 149 PER PERSON

Tasting menu comprised of rare and hand-selected ingredients.
Designed for the entire table to share. Minimum 2 people.

COLD PLATES

Mixed Green Salad, Wasabi Ginger Dressing	14
Burrata Salad, Cherry Tomatoes with Kimchi Balsamic Vinaigrette	18
*Butterfish Tataki, White Asparagus, Yuzu Shallot Dressing	16
*Yellowtail Sashimi, Spicy Ponzu, Crispy Garlic, Shiso	25
*Toro Tartare with Ossetra Caviar, Quail Egg and Taro Chips	26
*Salmon Crudo with Truffle Yuzu Soy and Crispy Ebi Salt	19
*Prime Beef Filet Tartare with Truffle Aioli, Quail Egg, and Truffle Caviar	25
*Assorted Sashimi Taco with Avocado Relish and Cherry Tomatoes (2 pc.)	12
Lobster Taco, Avocado Relish (2 pc.)	26
Veggie Taco, Avocado Relish (2 pc.)	10
*Assorted Sashimi Poke with Seasoning, Soy, Red Onion and Micro Herbs	22
*Oyster Plate with Organic Yuzu, Ossetra Caviar (Half Dozen)	30

HOT PLATES

Steamed Edamame, Sea Salt Spicy Garlic	7 8
Shiro Miso Soup, Wild Mushroom	7
Wagyu Beef, Kimchi Dumplings	16
Tuna Tartare, Crispy Rice, Serrano Aioli	20
Shishito Peppers, Ponzu, Bonito	12
Pork Belly, Pickled Local Radish, Maple Verjus	18
Fried Squid, Green Chili, Lime	17
Avocado, Crispy Rice, Tsume	16
Eggplant Kara-Age, Jalapeño Honey	15
Grilled Octopus, Salted Capers, Shaved Onion Relish, Jabara Pickles	25
Fried Chicken Kara-Age with Smoked Chili Aioli	18
Grilled Scallop with Yuzu Aioli, Wasabi Pea Seasoning	26

PREMIUM SUSHI & SASHIMI

MODERN NIGIRI

*Scallop, Preserved Lemon, Caviar	19	*Hon Maguro, Kizami Wasabi	21
*Flame Seared Salmon, Lemon Miso, Organic Dill	14	*Hamachi, Crispy Shallot, Ponzu	15
		*Toro, Seared Foie Gras	32

PREMIUM SELECTIONS

Sashimi Chef’s Selection	52 69	Premium Bluefin Tuna Flight	68
5 or 7 types 2 pc each		Sashimi 3 pc each Nigiri 2 pc each	
Nigiri Chef’s Selection	35 45		
5 or 7 types 1 pc each			

NIGIRI (2 PIECES) | SASHIMI (3 PIECES)

Kanpachi / Amberjack	16	Suzuki / Japanese Seabass	15
Mebachi / Big Eye Tuna	17	Madai / Red Sea Bream	17
Hon Maguro / Bluefin Tuna	19	Unagi / Freshwater Eel	15
Chu Toro / Fatty Bluefin Tuna	28	Hamachi / Yellowtail	15
O-Toro / Premium Fatty Bluefin Tuna	32	Sake / Salmon	14
Shima-Aji / White Trevally	17	Hokkaido Uni / Japanese Sea Urchin	35
Hirame / Fluke	18		

ROBATA GRILL SELECTION

STEAKS | PRIME | DOMESTIC | JAPANESE

*USDA Prime Striploin (12oz)	51
*USDA Prime Filet (8oz)	55
*Wagyu Skirt Steak (8oz)	39
*American Wagyu Rib Eye, Wafu Dressing (12oz)	73
*American Wagyu Striploin, Truffle Aioli (12oz)	70
*American Wagyu Filet, Chili Ginger Sauce (8oz)	67
*Certified Tajima Kobe Beef Hyogo Prefecture	mkt/oz
*Grade A5+ Wagyu Miyazaki Prefecture	mkt/oz

CLASSICS | SEAFOOD

Glazed Pork Ribs, Spring Onion, Cashew (Half)	33
*Lamb Cutlets, Korean Spices, Smoked Eggplant Salad (4 Cutlets)	56
Two Wash Ranch Poussin, Aji Amarillo, Oshinko (Half Whole)	22 34
*Icelandic Salmon, Miso Glaze, Pickled Cucumber	35
Yuzu Miso Marinated Black Cod, Pickled Red Onions	47
Chilean Sea Bass, Yuzu Dashi Butter, Wild Mushrooms	59
Whole Branzino, Garlic Hot Oil Seared	45

VEGETABLES | SIDES

Crispy Brussels Sprouts with Japanese Mustard and Bonito Flakes	12
Cremini Mushrooms, Soy Garlic Butter	12
Sweet Corn, Soy Garlic Butter	12
Broccolini, Ginger Shallot Dressing	13
Whipped Yukon Gold Potatoes	12
Grilled French Beans, Chili Garlic	12
Japanese Wild Mushroom Hot Pot	20

MAKI

*Hamachi Serrano Maki	17
Tempura Prawn Maki, Wasabi Aioli	18
*Tuna and Salmon Maki, Daikon, Asparagus, Wasabi Ginger	18
*Dynamite Scallop Maki	27
*Spicy Tuna Maki, Sesame, Chili, Cucumber	16
*Flame Seared Salmon Maki, Avocado, Cucumber, Asparagus, Lemon Miso	20
Soft Shell Crab Maki, Kanzuri Aioli	19
California Maki	20

TEMPURA

Seasonal Vegetable Tempura	12
Tiger Prawn Tempura (5 pc)	17
Rock Shrimp Tempura, Sweet Chili Aioli, Wasabi Pea Seasoning	24
Spicy Fried Tofu with Avocado Relish, Wasabi Aioli	18
Cauliflower Tempura, Miso Roasted Bell Pepper Sauce	16