

OMAKASE | "TO ENTRUST THE CHEF"

SIGNATURE | Composed of Classics and Signature Dishes | 115 PER PERSON (2 person minimum)
DECADENT | Composed of Rare, Hand Selected, Premium Ingredients | 148 PER PERSON (2 person minimum)

COLD PLATES

| | | |
|----|--|----|
| | *Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon | 24 |
| RA | *Escolar Tataki, White Asparagus, Yuzu Shallot Dressing | 18 |
| | *Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili | 24 |
| RA | *Toro Tartare, Ossetra Caviar, Quail Egg, Taro Crisps | 24 |
| | Oyster Plate with Yuzu Jelly (½ Dozen) | 26 |
| | *Filet Tartare with Truffle Aioli, Chives, and Rice Tuile | 26 |
| | *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.) | 14 |
| | Lobster Taco with Avocado Relish (2 pc.) | 26 |
| | Veggie Taco with Avocado and Pickled Red Onions (2 pc.) | 11 |

HOT PLATES

| | | |
|----|---|----|
| | Steamed Edamame, Sea Salt | 7 |
| | White Miso, Wild Mushrooms, Tofu | 6 |
| RA | Japanese Shishito Peppers, Ponzu, Bonito Flakes | 13 |
| RA | Crispy Squid, Chili, Lime | 15 |
| RA | Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette | 17 |
| RA | Grilled Pork Belly, Miso Mustard, Pickled Vegetables | 19 |
| RA | Grilled Diver Sea Scallops, Yuzu Aioli, Crushed Wasabi Peas | 24 |
| | Robata Grilled Octopus, Meyer Lemon Dressing, Squid Ink Aioli | 24 |
| | Chicken Yakitori Skewers | 12 |
| | Shrimp and Lobster Dumplings | 22 |
| | Crispy Fried Eggplant, Jalapeño Honey | 12 |

DAILY SUSHI & SASHIMI FEATURE

PREMIUM SASHIMI & NIGIRI

| | | |
|----|--|---------|
| | *Sashimi Chef Selection (3 or 5 kind) | 32 42 |
| RA | *Modern Nigiri Selection (5 or 7 kind) | 32 42 |
| | *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 14 |
| Ora King King Salmon | 7 11 | Hamachi Yellowtail | 7 11 |
| Sake Salmon | 6 10 | Kampachi Amberjack | 7 11 |
| Hotate Scallop | 7 11 | Madai Red Sea Bream | 7 11 |
| Hon Maguro Blue Fin Tuna | 8 12 | Suzuki Striped Bass | 7 11 |
| Toro Super Fatty Tuna | 12 18 | Shima Aji Striped Jack | 8 11 |
| Botan Ebi Sweet Shrimp | 8 14 | | |

TEMPURA

| | |
|--|----|
| Shrimp Tempura, Crushed Wasabi Peas, Sweet Chili Aioli | 19 |
| Tiger Prawn Tempura, Pink Peppercorn Tentsuyu | 18 |
| Spicy Fried Tofu, Avocado Relish, Fresno Chili | 16 |
| Cauliflower Tempura, Smoked Chili Aioli | 15 |

*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 | 52 |
| | *Prime Skirt Steak (8oz), Sweet Garlic Soy | 39 |
| | *Prime New York Strip (10oz), Truffle Aioli | 49 |
| | *Prime Filet (8oz), Truffle Miso Butter | 48 |
| | *Bone-In New York Strip (18oz), Truffle Miso Butter | 75 |
| | *Snake River Farms American Wagyu Sirloin (6oz), Bone Marrow, Truffle Aioli | 48 |
| | *Snake River Farms American Wagyu Filet (8oz), Chili Ginger | 62 |
| | *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 (3 cutlets) | 36 |
| | Glazed Pork Ribs, Cashews, Spring Onion | 30 |
| | Teriyaki Chicken Breast, Tokyo Turnips, Shiitake Mushrooms | 28 |
| | *Salmon Teriyaki, Pickled Cucumber | 38 |
| RA | Yuzu Miso Marinated Black Cod, Pickled Red Onion | 41 |
| | Roasted King Crab, Chili Lime Butter, Cucumber | mkt |
| | Chilean Sea Bass, Cherry Miso Glaze, Celery Root Purée, Pickled Cherries, and Fennel | 48 |

VEGETABLES | SIDES

| | | |
|----|--|----------|
| | Sweet Corn, Soy, Butter | 11 |
| | Asparagus, Wafu Dressing, Sesame | 11 |
| | Cremini Mushrooms, Soy Butter | 11 |
| | Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes | 12 |
| | Broccolini, Ginger Shallot Dressing | 13 |
| | Fingerling Potatoes, Shiso Chimichurri | 13 |
| RA | Japanese Mushroom Rice Hot Pot with Fresh Shaved Black Truffle | 22 mkt |

MAKI ROLLS

SIGNATURE

| | | |
|----|---|----|
| RA | Hamachi Serrano Chili Roll <i>Avocado, Wasabi Aioli, Cucumber</i> | 17 |
| RA | Dynamite Scallop Roll <i>Snow Crab, Avocado, Scallop</i> | 23 |
| | Lobster Roll <i>Crispy Prawn, Poached Lobster, Avocado</i> | 24 |
| | Crispy Prawn and Chirashi Roll <i>Diced Sashimi, Crispy Prawn, Avocado</i> | 19 |
| | Seared Salmon Roll <i>Prawn Tempura, Avocado, Miso Honey</i> | 20 |
| | Unagi Maguro Roll <i>Avocado, Tuna Tartare</i> | 22 |
| | Seared Wagyu Roll <i>Cucumber, Avocado, Wagyu Tartare</i> | 24 |

CLASSIC

| | | |
|--|--|----|
| | California Roll <i>Snow Crab, Avocado, Tobiko</i> | 16 |
| | Crispy Spicy Tuna Roll <i>Cucumber, Furikake</i> | 16 |
| | Salmon Avocado Roll <i>Cucumber, Asparagus, Yuzu Aioli</i> | 14 |
| | Crispy Prawn Roll <i>Asparagus, Avocado, Cucumber</i> | 14 |
| | Vegetable Tempura Roll <i>Avocado, Cucumber, Tempura Asparagus and Bell Pepper, Ume Paste, Yuzu Aioli</i> | 13 |
| | Soft Shell Crab Roll <i>Kimchi, Chives, Cucumber</i> | 18 |

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