

OMAKASE | "TO ENTRUST THE CHEF"

SIGNATURE | Composed of Classics and Signature Dishes | 108 PER PERSON (2 person minimum)
DECADENT | Composed of Rare, Hand Selected, Premium Ingredients | 135 PER PERSON (2 person minimum)

COLD PLATES

	*Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon	23
	*Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili	23
	*Escolar Tataki, White Asparagus, Yuzu Shallot Dressing	15
	*Tuna Tataki, Candied Red Onions, Ginger Ponzu Dressing	23
	Burrata and Heirloom Tomato Salad, Kimchi Vinaigrette, Toasted Almonds	18
	Roasted Beet Salad, Whipped Tofu, Hazelnuts, Ginger Yuzu Dressing	15
RA	*Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisps	24
	*Assorted Sashimi Taco with Avocado Relish and Cherry Tomatoes (2 pc.)	12
	Lobster Taco with Avocado Relish (2 pc.)	26

HOT PLATES

	Steamed Edamame, Sea Salt Spicy Edamame	6
	White Miso, Wild Mushrooms, Tofu	6
RA	Japanese Shishito Peppers, Ponzu, Bonito Flakes	11
RA	Crispy Squid, Chili, Lime	14
RA	Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette	16
RA	Robata Grilled Pork Belly, Pickled Radish, Tarragon Miso	19
RA	Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Pea Dust	22
	Japanese Style Fried Chicken, Sweet Chili Aioli	16
	Crispy Rice, Spicy Tuna, Shiso Tempura Leaf	22
	Eggplant Kara-Age Jalapeño Honey	12

PREMIUM SASHIMI & NIGIRI

	*Blue Fin Tuna Flight	48
	*Sashimi Chef Selection (3 or 5 kind)	30 40
RA	*Modern Nigiri Selection (5 or 7 kind)	28 38

NIGIRI (1 PIECE) | SASHIMI (2 PIECES)

Toro Super Fatty Tuna	12 18	Unagi Freshwater Eel	6 12
Chu Toro Medium Fatty Tuna	11 16	Hamachi Yellowtail	6 9
Hon Maguro Blue Fin Tuna	8 12	Kampachi Amberjack	7 10
Ora King King Salmon	6 10	Madai Red Sea Bream	7 10
Sake Salmon	5 8	Suzuki Striped Bass	6 9
Hotate Scallop	7 10	Shima Aji Striped Jack	7 10
Ebi Cooked Sweet Shrimp	6 12	Tamago Japanese Sweet Egg	5 8
Ikura Salmon Roe	6 9	Seared Escolar White Tuna	5 8
Botan Ebi Sweet Shrimp	6 12	Mebachi Big Eye Tuna	5 8

TEMPURA

Assorted Vegetable Tempura	12
Tiger Prawn Tempura, Pink Peppercorn Tentsuyu	16
Spicy Fried Tofu, Avocado Relish, Wasabi 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	48
	*Prime Skirt Steak (8oz), Sweet Garlic Soy	36
	*Prime New York Strip (10oz), Truffle Aioli	44
	*Prime Bone-In Rib Eye (20oz), 40 Day Dry Aged, Whiskey Au Poivre	85
	*Snake River Farms American Wagyu Sirloin (6oz), Bone Marrow, Truffle Aioli	44
	*Snake River Farms American Wagyu Filet (8oz), Chili Ginger	54
	*Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture (min. 3oz)	mkt/oz
	*Japanese Grade A5-10+ Wagyu Beef from Hokkaido Prefecture (min. 3oz)	mkt/oz
	*Japanese Grade A5-10+ Wagyu Beef from Kobe Prefecture (min. 3oz)	mkt/oz

CLASSICS | SEAFOOD

RA	*Korean Spiced Lamb Cutlets, Smoked Eggplant and Cucumber	39
	Glazed Pork Ribs, Cashews, Spring Onion	28
	Teriyaki Chicken Breast, Tokyo Turnips, Shiitake Mushrooms	23
	Salmon Teriyaki, Pickled Cucumber	36
RA	Yuzu Miso Marinated Black Cod, Pickled Red Onion	39
	Roasted King Crab, Chili Lime Butter, Cucumber	72
	Robata Grilled Chilean Seabass, Ginger Jalapeño Sauce, Red Peppers, Cilantro Microgreens	42

VEGETABLES | SIDES

	Sweet Potato, Ginger Teriyaki	9
	Maitake Mushroom, Soy, Butter	13
	Sweet Corn, Soy, Butter	9
	Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes	11
	Fingerling Potatoes, Shiso Chimichurri	11
RA	Japanese Mushroom Rice Hot Pot with Fresh Shaved Black Truffle	22 / 42

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
	*Salmon Avocado Roll <i>Cucumber, Asparagus, Yuzu Aioli</i>	14
	Crispy Prawn Roll <i>Avocado, Cucumber, Wasabi Aioli</i>	14
	Soft Shell Crab Roll <i>Kimchi, Avocado, Lettuce</i>	18
	*Wagyu Roll <i>Avocado, Takuan, Yamagobo, Garlic Chips</i>	22
	Smoked Salmon Roll <i>Shrimp, Avocado, Yuzu Miso, Fresno Chili</i>	20

CLASSIC

	California Roll <i>Snow Crab, Avocado, Cucumber, Tobiko</i>	15
	*Crispy Spicy Tuna Roll <i>Cucumber, Furikake</i>	15
	Poached Lobster Roll <i>Bell Pepper, Avocado, Asparagus, Cilantro</i>	22
	Grilled Vegetable Roll <i>Avocado, Tamago, Zucchini, Red Bell Pepper</i>	13
	*Rainbow Roll <i>Hamachi, Cucumber, Avocado, Assorted Fish, Chirashi Sauce</i>	20
	*Dragon Roll <i>Crispy Prawn, Avocado, Cucumber, Eel</i>	24

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