

OMAKASE | "TO ENTRUST THE CHEF"

SIGNATURE | Composed of Classics and Signature Dishes | 105 PER PERSON (minimum of 2 people)
DECADENT | Composed of Rare, Hand Selected, Premium Ingredients | 135 PER PERSON (minimum of 2 people)

COLD | HOT PLATES

	Mixed Green Salad, Avocado, Ginger Wasabi Dressing	13
RA	*Escolar Tataki, White Asparagus, Yuzu Shallot Dressing	15
	*Yellowtail Sashimi, Serrano Chili, Shallot, Ponzu	22
	Roasted Beet Salad, Smoked Almonds, Jalapeño Miso	13
	Prime Beef Tataki, Truffle Onion Vinaigrette	20
	Steamed Edamame, Maldon Sea Salt Spicy Edamame	6
	White Miso Soup, Wakame Wild Mushrooms, Tofu	6
RA	Japanese Shishito Peppers, Ponzu, Bonito Flakes	10
RA	Crispy Squid, Serrano Chili, Lime, Sweet Chili Aioli	13
RA	Prime Beef and Kimchi Dumplings, Soy Vinaigrette	15
RA	Robata Grilled Pork Belly, Pickled Radish, Black Garlic Miso	18
RA	Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Pea Dust	22
	Karaage Chicken, Lime, Sweet Chili Aioli	13
	Spicy Big Eye Tuna, Crispy Rice, Avocado, Unagi Sauce	18

PREMIUM SASHIMI & NIGIRI

	*Bluefin Tuna Flight (3 pieces each)	54
	*Sashimi Chef Selection (3, 5, or 7 kinds)	28 38 53
RA	*Modern Nigiri Selection (5 or 7 kinds)	26 36

MAKI ROLLS

SIGNATURE

RA	*Hamachi Serrano Chili <i>Avocado, Cucumber, Wasabi Aioli, Chives</i>	15
RA	*Dynamite Scallop <i>Snow Crab, Avocado, Scallop, Chili Garlic Aioli</i>	20
	*Crunchy Spicy Tuna <i>Spicy Tuna Mix, Tenkatsu Flakes</i>	15
	Crispy Prawn Unagi <i>Crispy Prawn, Avocado, Cucumber, Eel</i>	19
	Poached Lobster <i>Crispy Prawn, Avocado, Cucumber, Asparagus</i>	22
	*Tuna 4 Ways <i>Spicy Tuna Mix, Cucumber, Assorted Tuna, Mango Sauce</i>	19

CLASSIC

	Snow Crab Avocado <i>Snow Crab, Avocado, Cucumber, Orange Tobiko</i>	15
	Tempura Vegetable <i>Sweet Potato, Asparagus, Yuzu Aioli</i>	13
	*Salmon Avocado <i>Cucumber, Asparagus, Yuzu Aioli</i>	14
	*Prawn Chirashi <i>Crispy Prawn, Asparagus, Avocado, Assorted Fish</i>	20
	Soft Shell Crab <i>Kimchi, Cucumber, Chives</i>	16
	*Sake Maguro <i>Hamachi, Cucumber, Avocado, Yuzu Aioli</i>	22

ROBATA GRILL SELECTION

STEAKS | PRIME | DOMESTIC | JAPANESE

RA	*Prime Rib Eye (12oz), Wafu Dressing	44
	*Prime Skirt Steak (8oz), Sweet Garlic Soy	32
	*Prime New York Strip (10oz), Truffle Aioli	43
	*Snake River Farms American Wagyu Sirloin (6oz), Bone Marrow, Truffle Aioli	41
	*Snake River Farms American Wagyu Filet (8oz), Chili Ginger	52
	*Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture (min. 3oz)	mkt/oz
	*Chef's Featured Cut	mkt

CLASSICS | SEAFOOD

RA	Korean Spiced Lamb Chops, Smoked Eggplant Purée	38
	Glazed Pork Ribs, Cashews, Spring Onion	24
	Teriyaki Chicken Breast, Shiitake Mushrooms	22
	Salmon Teriyaki, Pickled Cucumber	32
RA	Yuzu Miso Marinated Black Cod, Pickled Red Onion	39
	Roasted King Crab, Chili Lime Butter, Chives	mkt
	Chef's Featured Catch	mkt

VEGETABLES | SIDES | TEMPURA

	Sweet Potato, Ginger Teriyaki	9
	Broccolini, Ginger Shallot Dressing	9
	Sweet Corn, Soy, Butter	9
	Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes	10
RA	Japanese Mushroom Rice Hot Pot w/ Fresh Shaved Black Truffle	20 mkt
	Seasonal Vegetable Tempura (7 pc)	10
	Shrimp Tempura, Wasabi Pea Dust, Sweet Chili Aioli	17
	Tiger Prawn Tempura, Pink Peppercorn Tentsuyu	15
	Spicy Fried Tofu, Avocado Relish, Fresno Chili	13