

**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 Crudo, 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
Avocado, Crispy Rice, Tsume	16
Shishito Peppers, Ponzu, Bonito	12
Pork Belly, Pickled Local Radish, Maple Verjus	18
Fried Squid, Green Chili, Lime	17
Fried Chicken with Smoked Chili Aioli	18
Crispy Eggplant, Jalapeño Honey	15
Grilled Octopus, Salted Capers, Shaved Onion Relish, Jabara Pickles	25
Grilled Scallop with Yuzu Aioli, Wasabi Pea Seasoning	26
Cauliflower Tempura with Miso Roasted Bell Pepper Sauce	16
Bone Marrow, Onion Mignonette, Mushroom Salad	23

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

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	53
Lobster Tail Tempura, Chili Daikon, Wasabi Aioli	75
Madagascan Tiger Prawn, Chili Lime Butter	52

### 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