

**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	18
*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
*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	9
Shiro Miso Soup, Wild Mushroom	8
Wagyu Beef, Kimchi Dumplings	18
*Crispy Rice with Tuna Tartare, Serrano Aioli	22
*Crispy Rice with Prime Beef Filet Tartare, Truffle Aioli, Truffle Caviar	25
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	16
Crispy Shrimp, Honey Chili Garlic	24
Grilled Octopus, Salted Capers, Shaved Onion Relish, Jabara Pickles	25
Grilled Scallop with Yuzu Aioli, Wasabi Pea Seasoning	26
Bone Marrow, Onion Mignonette, Mushroom Salad	23
Spicy Fried Tofu with Avocado Relish, Wasabi Aioli	18

DAILY SUSHI & SASHIMI

CHEF'S NIGIRI (2 PC.)

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

CHEF'S SELECTIONS

*Sashimi Selection, 5 Types (2 pc. each)	52
*Sashimi Selection, 7 Types (2 pc. each)	69
*Nigiri Selection, 5 Types (1 pc. each)	35
*Nigiri Selection, 7 Types (1 pc. each)	45
*Hon Maguro Flight, 3 Types (2 pc. each) Sashimi or Nigiri	64

NIGIRI (1 PIECE) | SASHIMI (2 PIECES)

*Kanpachi (Amberjack)	8   12	*Suzuki (Japanese Seabass)	7   12
*Mebachi (Big Eye Tuna)	8   13	*Madai (Red Sea Bream)	8   13
*Hon Maguro (Bluefin Tuna)	10   16	*Unagi (Freshwater Eel)	7   14
*Chu Toro (Fatty Bluefin Tuna)	12   20	*Hamachi (Yellowtail)	8   13
*O-Toro (Premium Fatty Bluefin Tuna)	15   28	*Sake (Salmon)	6   10
*Shima-Aji (White Trevally)	8   12	*Hokkaido Uni (Japanese Sea Urchin)	16   24
*Hirame (Fluke)	9   12		

## 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 (3 Cutlets)	45
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	68

### VEGETABLES | SIDES

Crispy Brussels Sprouts with Japanese Mustard and Bonito Flakes	13
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	22

## TEMPURA

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

## MAKI

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