

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	14
RA	*Escolar Tataki, White Asparagus, Yuzu Shallot Dressing	17
	*Yellowtail Sashimi, Serrano Chili, Shallot, Ponzu	24
	Roasted Beet Salad, Smoked Almonds, Jalapeño Miso	15
	Prime Beef Tataki, Truffle Onion Vinaigrette	20
	Steamed Edamame, Maldon Sea Salt Spicy Edamame	7
	White Miso Soup, Wakame Wild Mushrooms, Tofu	7
RA	Japanese Shishito Peppers, Ponzu, Bonito Flakes	12
RA	Crispy Squid, Serrano Chili, Lime, Sweet Chili Aioli	14
RA	Prime Beef and Kimchi Dumplings, Soy Vinaigrette	16
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	15
	Spicy Big Eye Tuna, Crispy Rice, Avocado, Unagi Sauce	20

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 Avocado, Cucumber, Wasabi Aioli, Chives	16
RA	*Dynamite Scallop Snow Crab, Avocado, Scallop, Chili Garlic Aioli	22
	*Crunchy Spicy Tuna Spicy Tuna Mix, Tenkatsu Flakes	16
	Crispy Prawn Unagi Crispy Prawn, Avocado, Cucumber, Eel	20
	Poached Lobster Crispy Prawn, Avocado, Cucumber, Asparagus	23
	*Tuna 4 Ways Spicy Tuna Mix, Cucumber, Assorted Tuna, Mango Sauce	19

CLASSIC

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

ROBATA GRILL SELECTION

STEAKS | PRIME | DOMESTIC | JAPANESE

RA	*Prime Rib Eye (12oz), Wafu Dressing	46
	*Prime Skirt Steak (8oz), Sweet Garlic Soy	34
	*Prime New York Strip (10oz), Truffle Aioli	46
	*Snake River Farms American Wagyu Sirloin (6oz), Bone Marrow, Truffle Aioli	43
	*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	39
	Glazed Pork Ribs, Cashews, Spring Onion	26
	Teriyaki Chicken Breast, Shiitake Mushrooms	24
	Salmon Teriyaki, Pickled Cucumber	34
RA	Yuzu Miso Marinated Black Cod, Pickled Red Onion	41
	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	12
RA	Japanese Mushroom Rice Hot Pot w/ Fresh Shaved Black Truffle	22 mkt
	Seasonal Vegetable Tempura (7 pc)	12
	Shrimp Tempura, Wasabi Pea Dust, Sweet Chili Aioli	18
	Tiger Prawn Tempura, Pink Peppercorn Tentsuyu	16
	Spicy Fried Tofu, Avocado Relish, Fresno Chili	14