

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, Garlic Ponzu, Serrano, Shallot	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.)	14
Lobster Taco, Avocado Relish (2 pc.)	26
*Assorted Sashimi Poke with Seasoning, Soy, Red Onion and Micro Herbs	22

HOT PLATES

Steamed Edamame, Sea Salt   Spicy   Lemon	9
Shiro Miso Soup, Wild Mushroom	8
Wagyu Beef, Kimchi Dumplings	23
*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	19
Fried Squid, Green Chili, Lime	17
Fried Chicken with Smoked Chili Aioli	18
Crispy Eggplant, Jalapeño Honey	16
Crispy Honey Shrimp, Chili Garlic	24
Grilled Octopus, Garlic Butter, Shaved Onion Relish, Jabara Pickles	28
Grilled Scallop with Yuzu Aioli, Wasabi Pea Seasoning	26
Spicy Fried Tofu with Avocado Relish, Wasabi Aioli	18
Bone Marrow, Onion Mignonette, Mushroom Salad (2 pc.)	28

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	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)	64
Sashimi or Nigiri	
*Sushi Platter	65

NIGIRI (1 PIECE) | SASHIMI (2 PIECES)

*Kanpachi (Amberjack)	8   13	*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)	16   26	*Sake (Salmon)	6   10
*Shima-Aji (White Trevally)	8   13	*Hokkaido Uni (Japanese Sea Urchin)	16   24
*Hirame (Fluke)	9   14		

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
*American Wagyu Tomahawk, Mishima Reserve Ultra, Mushrooms, Sauce Trio (40oz)	mkt
*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
Chicken Breast, Ginger Teriyaki	25
*Lamb Cutlets, Korean Spices, Smoked Eggplant Salad (3 Cutlets)	45
*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
Branzino, Garlic Hot Oil Seared	53
Lobster Tail Tempura, Chili Daikon, Wasabi Aioli	75

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
Baked Potato, Shiso Cream, Chili Butter	13
Creamed Spinach, Brioche Croutons	13
Truffle French Fries, Truffle Aioli	13
Japanese Wild Mushroom Hot Pot	22

TEMPURA

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

MAKI

*Hamachi Serrano Maki	19
*Tempura Prawn Maki, Poke	19
*Tuna and Salmon Maki, Daikon, Asparagus, Wasabi Ginger	18
*Dynamite Scallop Maki	27
*Spicy Tuna Maki, Sesame, Chili, Cucumber	18
*Flame Seared Salmon Maki, Avocado, Cucumber, Asparagus, Lemon Miso	20
Soft Shell Crab Maki, Kanzuri Aioli	19
California Maki	20
Vegetable Tempura Maki, Ume, Tamago	15

HANDROLL

*Hon Maguro, Ikura, Green Onions	18
*Spicy Hamachi, Cucumber	16
*Chirashi Poke, Lime, Red Onions	13

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.