

OMAKASE | “TO ENTRUST THE CHEF”

SIGNATURE | Composed of Classics and Signature Dishes | 120 PER PERSON (2 person minimum)
DECADENT | Composed of Rare, Hand Selected, Premium Ingredients | 148 PER PERSON (2 person minimum)

COLD PLATES

	*Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon	24
RA	*Butterfish Tataki, White Asparagus, Yuzu Shallot Dressing	18
	*Tuna Tataki, Caramelized Onions, Scallions, Ash Apple Mustard Dressing	20
	*Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili	24
RA	*Toro Tartare, Ossetra Caviar, Quail Egg, Taro Crisps	24
	*Oyster Plate with Yuzu Jelly (½ Dozen)	26
	*Filet Tartare with Truffle Aioli, Chives, and Rice Tuile	26
	*Crispy Rice and Spicy Tuna, Chili Aioli, Sweet Soy	24
	Arugula and Romaine Salad, Edamame, Yuzu Thyme Dressing	16
	*Assorted Sashimi Taco with Avocado Relish and Cherry Tomatoes (2 pc.)	14
	Veggie Taco with Avocado and Pickled Red Onions (2 pc.)	11

HOT PLATES

	Steamed Edamame Lemon Sea Salt Spicy	8
	White Miso, Wild Mushrooms, Tofu	7
RA	Japanese Shishito Peppers, Ponzu, Bonito Flakes	13
RA	Crispy Squid, Chili, Lime	16
RA	Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette	19
RA	Grilled Pork Belly, Miso Mustard, Pickled Vegetables	19
RA	Robata Grilled Scallop, Celery Root Purée, Crushed Yuzu Wasabi Pea, Roasted Strawberry	28
	Robata Grilled Octopus, Shiso Chimichurri, Smoked Paprika Aioli	24
	Chicken Yakitori Skewers	12
	Shrimp and Lobster Dumplings	23
	Crispy Fried Eggplant, Jalapeño Honey	13

DAILY SUSHI & SASHIMI FEATURE

CHEF SELECTION SASHIMI & NIGIRI

	*Toro Nigiri, Osetra Caviar, Green Onions (2 pc.)	26
	*Flame Seared Salmon Nigiri, Yuzu Shallot (2 pc.)	14
	*Hirame Nigiri, Shiso, Preserved Lemon (2 pc.)	14
	*Sashimi Chef Selection (3 or 5 kind)	32 42
RA	*Modern Nigiri Selection (5 or 7 kind)	32 42
	*Premium Tuna Flight (Sashimi 3 pc. each Nigiri 2 pc. each)	52

NIGIRI (1 PIECE) | SASHIMI (2 PIECES)

*Uni Sea Urchin (Santa Barbara)	11 16	*Unagi Freshwater Eel	7 14
*Ora King King Salmon	7 11	*Hamachi Yellowtail	7 11
*Sake Salmon	6 10	*Kampachi Amberjack	7 11
*Hotate Scallop	7 11	*Madai Red Sea Bream	7 11
*Hon Maguro Blue Fin Tuna	8 12	*Suzuki Striped Bass	7 11
*Toro Super Fatty Tuna	12 18	*Shima Aji Striped Jack	8 11
*Botan Ebi Sweet Shrimp	8 14		

TEMPURA

Shrimp Tempura, Crushed Wasabi Peas, Sweet Chili Aioli	21
Tiger Prawn Tempura, Pink Peppercorn Tentsuyu	18
Spicy Fried Tofu, Avocado Relish, Fresno Chili	16
Cauliflower Tempura, Smoked Chili Aioli	15

Dishes are meant to be shared and are subject to change based on seasonal availability. *These items are served raw, undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

RA = Our Signature Dishes

ROBATA GRILL SELECTION

STEAKS | PRIME | DOMESTIC | JAPANESE

RA	*Prime Rib Eye (12oz), Wafu Dressing	52
	*Prime Skirt Steak (8oz), Sweet Garlic Soy	39
	*Prime New York Strip (10oz), Truffle Aioli	49
	*Prime Filet (8oz), Truffle Miso Butter	49
	*Bone-In New York Strip (18oz), Truffle Miso Butter	75
	*Snake River Farms American Wagyu Sirloin (6oz), Bone Marrow, Truffle Aioli	48
	*Snake River Farms American Wagyu Filet (8oz), Chili Ginger	64
	*Australian Grade 8/9+ Wagyu Beef from Margaret River (min. 3oz)	mkt/oz
	*Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture (min. 3oz)	mkt/oz
	*Japanese Grade A5-10+ Kobe Beef from Hyogo Prefecture (min. 3oz)	mkt/oz

CLASSICS | SEAFOOD

RA	*Korean Spiced Lamb Cutlets, Smoked Eggplant and Cucumber (3 cutlets)	39
	Glazed Pork Ribs, Cashews, Spring Onion	30
	Teriyaki Chicken Breast, Tokyo Turnips, Shiitake Mushrooms	28
	*Salmon Teriyaki, Pickled Cucumber	39
RA	Yuzu Miso Marinated Black Cod, Pickled Red Onion	42
	Grilled Lobster Tail, Chili Lime Butter, Panko Breadcrumbs	mkt
	Chilean Sea Bass, Smoked Sweet Corn Beurre Blanc, Snap Peas and Pea Shoots	48

VEGETABLES | SIDES

	Sweet Corn, Soy, Butter	12
	Cremini Mushrooms, Soy Butter	12
	Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes	12
	Broccolini, Ginger Shallot Dressing	13
	Fingerling Potatoes, Shiso Chimichurri	13
	Aka Miso Glazed Eggplant, Sesame	14
	Baked Potato, Shiso Sour Cream, Chili Butter	13
	Robata Bone Marrow, Garlic Soy, Spring Onion, Toast	14
RA	Japanese Mushroom Rice Hot Pot with Fresh Shaved Black Truffle	24 mkt

MAKI ROLLS

SIGNATURE

RA	*Hamachi Serrano Chili Roll	18
	Avocado, Wasabi Aioli, Cucumber	
RA	*Dynamite Scallop Roll	24
	Snow Crab, Avocado, Scallop	
	*Lobster Roll	24
	Crispy Prawn, Poached Lobster, Avocado	
	*Crispy Prawn and Chirashi Roll	20
	Diced Sashimi, Crispy Prawn, Avocado	
	*Seared Salmon Roll	20
	Prawn Tempura, Avocado, Miso Honey	
	*Unagi Maguro Roll	22
	Avocado, Tuna Tartare	
	*Seared Wagyu Roll	24
	Pickled Shitake, Chili Crisp	

CLASSIC

*California Roll	16
Snow Crab, Avocado, Tobiko	
*Crispy Spicy Tuna Roll	16
Cucumber, Furikake	
*Salmon Avocado Roll	15
Cucumber, Asparagus, Yuzu Aioli	
*Crispy Prawn Roll	14
Asparagus, Avocado, Cucumber	
*Vegetable Tempura Roll	14
Avocado, Cucumber, Tempura Asparagus and Bell Pepper, Ume Paste, Yuzu Aioli	

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