

OMAKASE I “TO ENTRUST THE CHEF” I 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	15
Burrata Salad, Cherry Tomatoes with Kimchi Balsamic Vinaigrette	18
*Butterfish Tataki, White Asparagus, Yuzu Shallot Dressing	21
*Hamachi Crudo, Garlic Ponzu, Serrano, Shallot	26
*Toro Tartare with Ossetra Caviar, Quail Egg and Taro Chips	27
*Salmon Crudo with Truffle Yuzu Soy and Crispy Ebi Salt	22
*Assorted Sashimi Taco with Avocado Relish and Cherry Tomatoes (2 pc.)	17
Lobster Taco, Avocado Relish (2 pc.)	26
*Assorted Sashimi Poke with Seasoning, Soy, Red Onion and Micro Herbs	23

HOT PLATES

Steamed Edamame, Sea Salt I Spicy I Lemon	9
Shiro Miso Soup, Wild Mushroom	9
Wagyu Beef, Kimchi Dumplings	26
*Crispy Rice with Tuna Tartare, Serrano Aioli	25
*Crispy Rice with Prime Beef Filet Tartare, Truffle Aioli, Truffle Caviar	29
Avocado, Crispy Rice, Tsume	16
Shishito Peppers, Ponzu, Bonito	13
Pork Belly, Pickled Local Radish, Maple Verjus	22
Fried Squid, Green Chili, Lime	18
Fried Chicken with Smoked Chili Aioli	18
Crispy Eggplant, Jalapeño Honey	17
Crispy Honey Shrimp, Chili Garlic	24
Grilled Octopus, Garlic Butter, Shaved Onion Relish, Jabara Pickles	29
Grilled Scallop with Yuzu Aioli, Wasabi Pea Seasoning	28
Spicy Fried Tofu with Avocado Relish, Wasabi Aioli	19
Bone Marrow, Onion Mignonette, Mushroom Salad (1 pc.)	15
Salt Spring Mussels, Chili Ponzu, Ginger	30

DAILY SUSHI & SASHIMI

CHEF’S NIGIRI (2 P C .)

*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 P I E C E) I SASHIMI (2 P I E C E S)

*Kanpachi (Amberjack)	8 14	*Suzuki (Japanese Seabass)	7 12
*Mebachi (Big Eye Tuna)	8 14	*Madai (Red Sea Bream)	8 14
*Hon Maguro (Bluefin Tuna)	10 18	*Unagi (Freshwater Eel)	7 13
*Chu Toro (Fatty Bluefin Tuna)	12 22	*Hamachi (Yellowtail)	8 14
*O-Toro (Premium Fatty Bluefin Tuna)	16 28	*Sake (Salmon)	6 10
*Shima-Aji (White Trevally)	8 14	*Hokkaido Uni (Japanese Sea Urchin)	16 28
*Hirame (Fluke)	9 16		

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.

ROBATA GRILL SELECTION

STEAKS | PRIME | DOMESTIC | JAPANESE

*USDA Prime Striploin (12oz)	57
*USDA Prime Filet (8oz)	61
*Wagyu Skirt Steak (8oz)	46
*American Wagyu Rib Eye, Wafu Dressing (12oz)	73
*American Wagyu Striploin, Truffle Aioli (12oz)	70
*American Wagyu Filet, Chili Ginger Sauce (8oz)	67
*Australian Wagyu Ribeye, Sauce Trio (14oz)	90
*Kagoshima, Artisanal Salts (6oz)	144
*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	39
Chicken Breast, Ginger Teriyaki	29
*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	14
Cremini Mushrooms, Soy Garlic Butter	13
Sweet Corn, Soy Garlic Butter	13
Broccolini, Ginger Shallot Dressing	14
Whipped Yukon Gold Potatoes	13
Grilled French Beans, Chili Garlic	13
Baked Potato, Shiso Cream, Chili Butter	14
Creamed Spinach, Brioche Croutons	14
Truffle French Fries, Truffle Aioli	14
Japanese Wild Mushroom Hot Pot	23

TEMPURA

Seasonal Vegetable Tempura	13
Tiger Prawn Tempura (5 pc.)	21
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	16

HANDROLL

*Hon Maguro, Ikura, Green Onions (2 pc.)	18
*Spicy Hamachi, Cucumber (2 pc.)	16
*Chirashi Poke, Lime, Red Onions (2 pc.)	16

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