

DINNER

APPETIZERS

COLD

SZECHUAN YELLOWTAIL SASHIMI 18
Szechuan Ponzu, Chili Oil

TORO TARTARE 16
Japanese Mustard, Sansho Pepper, Wasabi Soy Dashi

BLACK SEA BASS CARPACCIO 17
Chili Lime Tosazu, Fennel, Plums, Lemon Oil

BIG EYE TUNA TARTS 24
Creamy Ponzu, White Truffle Oil, Micro Shiso

SEARED FLUKE SASHIMI 18
Kabosu Soy, Tokyo Negi, Myoga, Opal Basil, Serrano

RED SNAPPER TACOS 21
Yuzu Avocado Espuma, Mentaiko, Sudachi Vinaigrette

SEARED SALMON CEVICHE 17
Beets, Toasted Amaranth, Lily Bulb, Citrus Soy

HOT

GRILLED BABY OCTOPUS 18
Blood Orange Vinaigrette, Avocado, Dashi Poached Potatoes

SOBA NOMI RISOTTO 22
Buckwheat Risotto, Sautéed Shrimp, King Crab & Smoked Trout Butter

SPICY CRISPY SHRIMP 18
Yuzu Calamanci Vinaigrette, Chipotle Aioli

SEARED TUNA & FOIE GRAS 26
Asian Pear Chutney, Plum Wine Glaze, Holy Basil, Togarashi Cashews

SEARED HOKKAI SCALLOPS 18
Brown Butter Shoyu, Tokyo Turnip, Shishito Pepper, Pea Shoots

STEAMED YUBA DUMPLINGS 14
Chicken Dumpling in Tofu Skin

AGE DASHI TOFU 12
Vegetable Soy Broth, Chili Daikon, Kaiware

WAGYU BEEF TATAKI 32
Boned Marrow Vinaigrette, Toasted Garlic, Scallion

NASU DENGAKU 11
Grilled Japanese Eggplant, Sweet Miso Sauce

SAKE BRAISED SHORT RIBS 22
Miso Daikon, Roasted Fuji Apple, Red Shiso Sauce

24 HR BRAISED KURO BUTA PORK BELLY 18
Artichoke Sauce, Olive Oil Powder, Tonkatsu Miso Glaze

UNI CHAWAN MUSHI 19
Steamed Savory Egg Custard, Truffle, Wasabi, Mitsuba

SOUP/SALADS/NOODLES

SOUPS

TOFU MISO 9

AKA DASHI SPICY SEAFOOD 14
Montauk Clams, Shrimp, Scallop Shabu Shabu

MAITAKE MUSHROOM 11

SALADS

MIXED GREENS 14
Ginger Dressing

SEAWEED 15
Orange Sesame Dressing

ARTICHOKE TRIO & FUJI APPLE 18
Mizuma, Sweet Soy Prosciutto, Yuzu Artichoke Vinaigrette

CRISPY DUCK CONFIT 22
Lotus Seed and Citrus Vinaigrette

CAESAR WITH ALBACORE TATAKI 16
Chili Daikon, Red Romaine, Anchovy Parmesan Crisp

NOODLES

COLD CHA SOBA 15
Green Tea Noodle, Cold Dipping Broth

KAMO NAMBAN 16
Braised Duck, Soba Noodles, Mitsuba, Enoki Mushrooms

UME SOBA 14
Plum Soba, Hot Vegetable Broth

KAKIAGE INANIWA 16
Seafood Tempura, Hot Udon Broth



ENTREES

BROILED CHILEAN SEA BASS 36

Marinated in Saikyo Miso

MORO MISO ORGANIC CHICKEN 28

Barley Miso, Forbidden Black Rice, Parsnip Tofu Puree, Truffle Sansho Jus, Crispy Skin

GRILLED NY STRIP STEAK 38

Bondst Potato Dice, Caramelized Shallot Teriyaki, 12 Year Old Balsamic

GRILLED RACK OF LAMB 36

Shiso & Mint Sauce, Yuzu Potato Gratin, Asian Pear

SQUID INK PASTA WITH SCALLION WASABI SAUCE 32

Clams, Lobster, Uni, Bottarga, Scallion Wasabi Sauce

JAPANESE VEGETABLE CURRY 26

Grains and Sprouts, Seasonal Vegetables, Crispy Beets

SAKE STEAMED BLACK SEABASS 31

Shitake Soy Broth, Herb Salad

SALMON TOBAN YAKI 30

Truffle Citrus Soy, Crispy Rice, Roasted Kabocha, Maitake Mushrooms

TEMPURA

SEA BASS 17

Serrano, Red Onion, Micro Cilantro, Sweet Ponzu

LOBSTER 19

Creamy Japanese Mustard Dressing

VEGETABLE 11

7 Pieces

SHRIMP 16

5 Pieces

JERUSALEM ARTICHOKE 11

Soy Dashi

ROLLS

TORO SCALLION 16

TUNA 12

SALMON AVOCADO 14

SPICY YELLOWTAIL 14

Red Pepper Sour Miso

SPICY TUNA 15

Chili Mayonnaise

SESAME CRUSTED SHRIMP 16

Orange Curry Dressing and Reduced Balsamic Vinegar

HOT EEL DICE 16

Sweet Soy and Sliced Almonds

LOBSTER TEMPURA 18

Yellow Tomato and Yuzu Pepper Dressing

KING CRAB AVOCADO 26

Sake Steamed King Crab, Wakame Sea Salt

JALAPENO SCALLOP ROLL 16

Yuzu Kosho Sauce, Jalapeno Soy, Soy Wrap

SUNDRIED TOMATO & AVOCADO 12

Garlic Ponzu Oil and Green Tea Salt

ARUGULA CRISPY POTATO 12

Carrot Ginger Dressing



NIGIRI / SASHIMI

2 PIECES PER ORDER

MAGURO

BIG EYE TUNA 11
Akami

MARINATED TUNA 11
Zuke

TATAKI 11

SEARED ALBACORE 12

HAMACHI

YELLOWTAIL 11
Hamachi

GOLDEN AMBERJACK 12
Hiramasa

STRIPED JACK 12
Shima Aji

AMBERJACK 12
Kanpachi

YELLOWTAIL BELLY 12
Hamachi Hara

SHIROMI

JAPANESE RED SNAPPER 12
Tai

CURED FLUKE 12
Chimaki

FLUKE 11
Hirame

FLUKE FIN 11
Engawa

UNI

SEA URCHIN 16
Uni

SALMON

SCOTTISH SALMON 11
Shake

SALMON TARTARE 12

SEARED SALMON BELLY 12

SMOKED SALMON 12

EEL

SEA EEL 14
Anago

FRESH GRILLED EEL 14
Shirayaki

EEL 12
Unagi

SPECIAL SUSHI / OMAKASE

SPECIAL SUSHI

SASHIMI SEXTET 26
Blue Fin Tataki, Snapper, Kanpachi, Octopus, Salmon Tartare

SEARED BELLY QUARTET 24
Otoro, Yellowtail, Salmon, Snapper

YASAI ZUSHI 18
Seasonal Vegetable Sushi

ALASKA KING CRAB CRISPY RICE 28
Lemon Aioli, Serrano Chili, Micro Cilantro

TUNA CRISPY RICE 21
Korean Kochujang Sauce

6 BOND NIGIRI 28
Otoro-Fresh Wasabi, Shima Aji-Chili Radish, Fluke-Ume Shiso,
Salmon-Kelp, Sweet Shrimp-Caviar, Seasonal Shellfish

SNOW CRAB TEMPURA ROLL 22
Buckwheat Noodles, Scallions

OMAKASE

CHEF'S SELECTION BEGINS AT 48PP
Sashimi/Sushi

FULL COURSE TASTING MENU 95/120/140
Only Available for Entire Table