

DINNER

APPETIZERS

COLD

SZECHUAN YELLOWTAIL SASHIMI 18
Szechuan Ponzu, Chili Oil

TORO TARTARE 18
Japanese Mustard, Sansho Pepper, Wasabi Soy Dashi

BLACK SEA BASS CARPACCIO 18
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

SEARED SALMON CEVICHE 17
Beets, Toasted Amaranth, Citrus Soy

HOT

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

SOBA NOMI RISOTTO 22
Buckwheat Risotto, Sauteed 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 HOKKAIO 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

GRILLED WAGYU SKIRT STEAK 28
Whisky Caramelized Cippolini, Crispy Brussels Sprouts, Black Garlic, Kimchi

NASU DENGAKU 12
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

GRILLED AVOCADO 14
Charred Scallions, Cherry Blossom Ponzu, Toasted Pumpkin Seeds

ENTREES

BROILED CHILEAN SEA BASS 39
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 36
Cuttlefish, Clams, Uni Cream, Nori

YAKI YASAI 26
Grilled Seasonal Vegetables, Marinated Tofu, Miso Vinaigrette

SAKE STEAMED BLACK SEA BASS 31
Shitake Soy Broth, Herb Salad

SALMON TOBAN YAKI 32
Truffle Citrus Soy, Crispy Rice, Roasted Kabocha, Maitake Mushrooms

TEMPURA

SEA BASS 18
Serrano, Red Onion, Micro Cilantro, Sweet Ponzu

LOBSTER 19
Creamy Japanese Mustard Dressing

VEGETABLE 12
7 Pieces

SHRIMP 16
5 Pieces

JERUSALEM ARTICHOKE 11
Soy Dashi



SOUP/SALADS/NOODLES

SOUPS

TOFU MISO 9

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

MAITAKE MUSHROOM 12

SALADS

MIXED GREENS 14
Ginger Dressing

SEAWEED 16
Orange Sesame Dressing

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

CRISPY DUCK CONFIT 25
Lotus Seed and Citrus Vinaigrette

MUSHROOM SALAD 18
Arugula, Sunflower Sprouts, Crispy Shiitake, Miso Vinaigrette

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

ROLLS

TORO SCALLION 18

TUNA 14

SALMON AVOCADO 14

SPICY YELLOWTAIL 14
Red Pepper Sour Miso

SPICY TUNA 16
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 28
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 12
Akami

MARINATED TUNA 12
Zuke

TATAKI 12

SEARED ALBACORE 12

HAMACHI

YELLOWTAIL 12
Hamachi

GOLDEN AMBERJACK 14
Hiramasa

STRIPED JACK 14
Shima Aji

AMBERJACK 14
Kanpachi

YELLOWTAIL BELLY 16
Hamachi Hara

SHIROMI

JAPANESE RED SNAPPER 14
Tai

CURED FLUKE 14
Chimaki

FLUKE 12
Hirame

FLUKE FIN 12
Engawa

UNI

SEA URCHIN 22
Uni

SALMON

SCOTTISH SALMON 12
Shake

SALMON TARTARE 12

SEARED SALMON BELLY 14

SMOKED SALMON 12

EEL

SEA EEL 14
Anago

FRESH GRILLED EEL 14
Shirayaki

EEL 12
Unagi

SPECIAL SUSHI / OMAKASE

SPECIAL SUSHI

SASHIMI SEXTET 28
Blue Fin Tataki, Snapper, Kanpachi, Octopus, Salmon Tartare

SEARED BELLY QUARTET 24
Otoro, Yellowtail, Salmon, Snapper

YASAI ZUSHI 20
Seasonal Vegetable Sushi

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

TUNA CRISPY RICE 22
Korean Kochujang Sauce

6 BOND NIGIRI 34
Otoro-Fresh Wasabi, Shima Aji-Chili Radish, Fluke-Ume Shiso,
Salmon-Kelp, Sweet Shrimp-Caviar, Seasonal Shellfish

SNOW CRAB TEMPURA ROLL 26
Buckwheat Noodles, Scallions

OMAKASE

CHEF'S SELECTION BEGINS AT 56PP
Sashimi/Sushi

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