

DINNER

APPETIZERS

COLD

SZECHUAN YELLOWTAIL SASHIMI 18
Szechuan Ponzu, Chili Oil

TORO TARTARE 21
Japanese Mustard, Sansho Pepper, Wasabi Soy Dashi

FLUKE CARPACCIO 18
Chili Lime Tosazu, Fennel, Plums, Lemon Oil

BIG EYE TUNA TARTS 27
Creamy Ponzu, White Truffle Oil, Micro Shiso

SEARED SALMON SASHIMI 19
Kabosu Soy, Tokyo Negi, Myoga, Opal Basil, Serrano

RED SNAPPER TACOS 22
Yuzu Avocado, Espuma, Mentaiko, Sudachi, Vinaigrette

HOKKAIDO SCALLOP WITH UNI 23
Cilantro, Tosazu Gelee, Serrano Chili, Yuzu

HOT

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

SOBA NOMI RISOTTO 24
Buckwheat Risotto, Sauteed Shrimp, King Crab & Smoked Trout Butter

SPICY CRISPY SHRIMP 21
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 15
Chicken Dumpling in Tofu Skin

AGE DASHI TOFU 15
Vegetable Soy Broth, Chili Daikon, Kaiware

GRILLED WAGYU SKIRT STEAK 32
Whisky Caramelized Cippolini, Crispy Brussels Sprouts, Black Garlic, Kimchi

NASU DENGAKU 14
Grilled Japanese Eggplant, Sweet Miso Sauce

SAKE BRAISED SHORT RIBS 25
Miso Daikon, Roasted Fuji Apple, Red Shiso Sauce

24 HR BRAISED KURO BUTA PORK BELLY 21
Artichoke Sauce, Olive Oil Powder, Tonkatsu Miso Glaze

SPICY CRISPY CAULIFLOWER 16

ENTREES

BROILED CHILEAN SEA BASS 44
Marinated in Saikyo Miso

MORO MISO ORGANIC CHICKEN 28
Barley Miso, Forbidden Black Rice, Parsnip Tofu Puree, Truffle Sansho Jus, Crispy Skin

30 DAY DRY AGED NY STRIP STEAK 46
Bondst Potato Dice, Caramelized Shallot Teriyaki, 12 Year Old Balsamic

GRILLED RACK OF LAMB 38
Shiso & Mint Sauce, Yuzu Potato Gratin, Asian Pear

GRILLED WHOLE BRANZINO 35
Lotus Root, Chinese Broccoli, Tomato Shiso Salsa, Ginger Chili Ponzu

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

SAKE STEAMED BLACK SEABASS 35
Shitake Soy Broth, Herb Salad

SALMON TOBAN YAKI 34
Truffle Citrus Soy, Crispy Rice, Roasted Kabocha, Maitake Mushrooms

TEMPURA

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

LOBSTER 26
Creamy Japanese Mustard Dressing

VEGETABLE 12
7 Pieces

SHRIMP 18
5 Pieces

JERUSALEM ARTICHOKE 12
Soy Dashi



SOUP/SALADS/NOODLES

SOUPS

TOFU MISO 9

AKA DASHI SPICY SEAFOOD 12
Montauk Clams, Shrimp, Scallop Shabu Shabu

MAITAKE MUSHROOM 12

SALADS

MIXED GREENS 15
Ginger Dressing

SEAWEED 16
Orange Sesame Dressing

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

CRISPY DUCK CONFIT 26
Lotus Seed and Citrus Vinaigrette

WARM MUSHROOM SALAD 21
Arugula, Sunflower Sprouts, Crispy Shiitake, Miso Vinaigrette

NOODLES

COLD CHA SOBA 14
Green Tea Noodle, Cold Dipping Broth

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

UME SOBA 12
Plum Soba, Hot Vegetable Broth

KAKIAGE INANIWA 18
Seafood Tempura, Hot Udon Broth

ROLLS

TORO SCALLION 22

TUNA 16

SALMON AVOCADO 16

SPICY YELLOWTAIL 16
Red Pepper Sour Miso

SPICY TUNA 18
Chili Mayonnaise

SESAME CRUSTED SHRIMP 17
Orange Curry Dressing and Reduced Balsamic Vinegar

HOT EEL DICE 18
Sweet Soy and Sliced Almonds

LOBSTER TEMPURA 22
Yellow Tomato and Yuzu Pepper Dressing

KING CRAB AVOCADO 28
Sake Steamed King Crab, Wakame Sea Salt

JALAPENO SCALLOP ROLL 18
Yuzu Kosho Sauce, Jalapeno Soy, Soy Wrap

SUNDRIED TOMATO & AVOCADO 14
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 14
Zuke

TATAKI 14

SEARED ALBACORE 14

HAMACHI

YELLOWTAIL 12
Hamachi

GOLDEN AMBERJACK 15
Hiramasa

STRIPED JACK 15
Shima Aji

AMBERJACK 15
Kanpachi

YELLOWTAIL BELLY 16
Hamachi Hara

SHIROMI

JAPANESE RED SNAPPER 15
Tai

CURED FLUKE 15
Chimaki

FLUKE 12
Hirame

FLUKE FIN 14
Engawa

UNI

SEA URCHIN 26
Uni

SALMON

SCOTTISH SALMON 12
Shake

SALMON TARTARE 12

SEARED SALMON BELLY 14

SMOKED SALMON 14

EEL

SEA EEL 15
Anago

FRESH GRILLED EEL 15
Shirayaki

EEL 14
Unagi

SPECIAL SUSHI / OMAKASE

SPECIAL SUSHI

SASHIMI SEXTET 31
Blue Fin Tataki, Snapper, Kanpachi, Octopus, Salmon Tartare

SEARED BELLY QUARTET 26
Otoro, Yellowtail, Salmon, Snapper

YASAI ZUSHI 18
Seasonal Vegetable Sushi

ALASKA KING CRAB CRISPY RICE 29
Lemon Aioli, Serrano Chili, Micro Cilantro

TUNA CRISPY RICE 26
Korean Kochujang Sauce

6 BOND NIGIRI 35
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 56PP
Sashimi/Sushi

FULL COURSE TASTING MENU 120/150PP
Only Available for Entire Table