

OUTDOOR DINNER

APPETIZERS

COLD

SZECHUAN YELLOWTAIL SASHIMI 18
Szechuan Ponzu, Chili Oil, Serrano Pepper

BIG EYE TUNA TARTS 28
Creamy Ponzu, White Truffle Oil, Micro Shiso

CRISPY DUCK CONFIT 26
Lotus Seed & Citrus Vinaigrette

SEARED SALMON SASHIMI 19
Kabosu Soy, Tokyo Negi, Myoga, Sesame

MIXED GREENS SALAD 15
Ginger Dressing, Crispy Kataifi

SEAWEED SALAD 16
Orange Sesame Dressing

WARM MUSHROOM SALAD 21
Miso Vinaigrette, Mizuna, Sunflower Sprouts, Crispy Shitake

TUNA CRISPY RICE 26
Korean Gochujang, Serrano Chili

AVOCADO CRISPY RICE 16
Yuzu, Cilantro, Toasted Sesame

SPICY KING CRAB RICE 29
Lemon Aioli

UNI CRISPY RICE 34
Finger Limes, Wasabi Daikon Sprouts

WEST COAST OYSTERS 22
Ginger Mignonette

BURGUNDY TRUFFLE 34
Supplement to Tuna Tarts, Grilled Avocado, or Mushroom Donabe

ENTREES

BROILED CHILEAN SEA BASS 44
Marinated in Saikyo Miso, Shanghai Bok Choy, Toasted Sesame

GRILLED WAGYU SKIRT STEAK 42
Black Garlic, Yamazaki Onion, Kimchee, Crispy Brussels Sprouts

SALMON TOBAN YAKI 34
Maitake Mushrooms, Japanese Sweet Potato, Ginger Shitake Sauce

MUSHROOM CRISPY RICE DONABE 38
Onsen Egg, Truffle Soy, Negi, Bonito Flakes

GRILLED LAMB LOIN 38
Yuzu Sauce, Shiso Oil, Water Spinach, Yuzu Potato Gratin

HOT

TOFU MISO SOUP 9

UDON SOUP WITH SHIROMI KAKIAGE 18
Hot Dashi Broth, Tempura Pancake, Enoki Mushroom

SPICY CRISPY SHRIMP 21
Chili Aioli, Yuzu Calamanci Vinaigrette, Pea Shoots

NASU DENGAKU 14
Grilled Japanese Eggplant, Saikyo Miso Sauce

GRILLED AVOCADO 16
Charred Scallions, Cherry Blossom Ponzu, Pumpkin Seeds

SPICY CAULIFLOWER TEMPURA 16
Sambal Aoili, Shaved Cauliflower

VEGETABLE TEMPURA 12
Dashi Dipping Broth

SHRIMP TEMPURA 18
Dashi Dipping Broth

GRILLED SHISHITO PEPPERS 14
Ginger Soy

SHORT RIBS FOIE GRAS GYOZA 29
Plum Wine Sake, Sour Cherry

CRISPY ICELANDIC COD STEAMED BUNS 20
Pickled Ginger Remoulade, Chili Cucumber, Fuji Apple

DESSERTS

CHOCOLATE MELTDOWN 14
Espresso Ice Cream, Fresh Cream

FUJI APPLE TARTE TATIN 14
Pate Brisee, Suntory Whisky Sauce, Vanilla Ice Cream

YAMAZAKI BREAD PUDDING 14
Japanese Whisky Toffee Sauce, Vanilla Ice Cream

MOCHI ICE CREAM 14
Green Tea, Black Sesame, Chocolate

RICOTTA CUP 14
Yamamomo Granita

GREEN TEA MILLE CREPE 14
Green Tea Mousse, Plum Wine Caramel

SWEET NOTHINGS 14
Chocolate Petite Fours



SPICY TUNA 18
Chili Mayonnaise, Sriracha Tempura Flake

BLUE FIN TORO TUNA 30

SESAME CRUSTED SHRIMP 17
Orange Curry Dressing

PRESSED EEL 18
Soy Glaze, Spiced Almond

SCALLOP JALAPENO 16
Creamy Yuzu Kosho, Soy Wrap

SALMON AVOCADO 16

SPICY YELLOWTAIL 16
Chili Miso, Shishito Salsa

SEARED SALMON 20
Lemongrass Vinaigrette

KING CRAB AVOCADO 32
Wasabi Yuzu Ranch

TOMATO AVOCADO 14
Garlic Ponzu, Green Tea Pesto

SPRING GREENS 14
Carrot Ginger Sauce, Crispy Potato

SPECIAL SUSHI

NIGIRI OMAKASE 8 PIECES 56
Chef's Selection Of Nigiri With Toppings

SEARED BELLY QUARTET 28
Otoro, Yellowtail, Salmon, Snapper

NIGIRI / SASHIMI

2 PIECES PER ORDER

BIG EYE TUNA 12
Akami

BLUE FIN TUNA 14
Akami

BLUE FIN TUNA 24
Chu Toro

BLUE FIN TUNA BELLY 28
Otoro

SEARED ALBACORE 14

YELLOWTAIL 12
Hamachi

YELLOWTAIL BELLY 16
Hamachi Hara

FLUKE 14
Hirame

AMBERJACK 16
Kanpachi

STRIPED JACK 16
Shima Aji

JAPANESE RED SNAPPER 15
Tai

SCOTTISH SALMON 12
Shake

SEARED SALMON BELLY 14

KING SALMON 16

SALMON EGG 16
Ikura

SHRIMP 14
Ebi

SWEET SHRIMP 16
Ama Ebi

EEL 14
Unagi

SEA URCHIN 28
Uni

KING CRAB 22
Taraba

SCALLOP 14
Hotate