

SOUPS & SALADS

TOFU MISO SOUP	12
Hon Shimeji Mushrooms	
KAKIAGE UDON	26
Seafood Tempura, Enoki, Soy Dashi Broth	
MAITAKE MUSHROOM	18
Chestnut, Crispy Potato, Porcini Oil	

SALADS

MIXED GREENS SALAD	24
Ginger Dressing, Crispy Kataifi	
CRISPY DUCK CONFIT	34
Lotus Seed, Citrus Vinaigrette, Kumquat	
SEAWEED	19
Japanese Seaweeds, Sesame Orange Dressing	
CRAB SALAD	34
Mentaiko, Nori Flakes, Wasabi Sudachi Aioli	
WARM MUSHROOM SALAD	26
Mizuna, Pickled Shitake, Sunflower Sprouts, Miso Vinaigrette	

COLD APPETIZERS

BIG EYE TUNA TARTS	32
Shiso, Micro Cilantro, Creamy Truffle Ponzu	
SZECHUAN YELLOWTAIL SASHIMI	28
Serrano, Chili Oil, Szechuan Pepper Ponzu	
SALMON SASHIMI	26
Ikura, Yuzu Oil, Jalapeño Shishito Sauce	
TUNA CARPACCIO	28
Sesame Crusted Tuna, Daikon, Carrots, Avocado, Citrus Soy Vinaigrette	
SCALLOP TARTARE	28
Japanese Cucumber, Green Apple, Jalapeño, Aguachile	
RED SNAPPER TACOS	28
Tomato Myoga Salsa, Pickled Red Onion, Avocado Espuma	
JAPANESE A5 WAGYU CARPACCIO	44
Tokyo Negi, Cured Egg Yolk, Garlic Ponzu, Wasabi Kizami	

HOT APPETIZERS

GRILLED OCTOPUS	32
Red Miso, Shishito, Dashi Poached Potato, Yuzu Kosho Yogurt	
SAKE BRAISED SHORT RIB	38
Fuji Apple, Celeriac Purée, Red Shiso Sauce	
SPICY CRISPY SHRIMP	36
Yuzu Calamansi Vinaigrette, Chipotle Aioli	
SPICY CRISPY CAULIFLOWER	26
Shaved Cauliflower, Tobanjan	
AGEDASHI TOFU	18
Chili Daikon, Vegetable Soy Broth, Aonori	
SHORT RIB FOIE GRAS GYOZA	36
Sour Cherry, Plum Sake, Red Shiso Sauce	
NASU DENGAKU	18
Japanese Eggplant, Toasted Sesame, Den Miso	
BLISTERED SHISHITO PEPPERS	18
Lime, Toasted Sesame, Ichimi, Ginger Soy	
TUNA CRISPY RICE	32
Gochujang, Serrano, Scallion	
SPICY CRAB CRISPY RICE	32
Cilantro, Chili Lemon Aioli	
AVOCADO CRISPY RICE	18
Yuzu, Chili Thread, Sesame, Shiso	
SHRIMP TEMPURA 5 PC	24
VEGETABLE TEMPURA 7 PC	18
LOBSTER TEMPURA	38

ENTRÉE

CHILEAN SEA BASS SKEWERS	42
Marinated in Saikyo Miso	
WAGYU RIBEYE TOMAHAWK	195
Ginger Sunchokes, Charred Scallion Chimichurri	
SALMON TOBAN YAKI	42
Maitake Mushrooms, Brown Rice Cake, Ginger Shitake Sauce	
TUNA STEAK AU POIVRE	48
Japanese Sweet Potato Kakiage, Gai-Lan	
WAGYU SKIRT STEAK	48
Black Garlic Butter, Yamazaki Onion, Kimchi, Crispy Brussels Sprouts	
MUSHROOM CRISPY RICE DONABE	36
Onsen Egg, Negi, Bonito Flakes, Truffle Soy	

ROLLS

SPICY TUNA	24
Spicy Chili Mayo, Black Sesame	
SESAME CRUSTED SHRIMP	22
Orange Curry, Balsamic Vinegar	
HOKKAIDO SCALLOP JALAPEÑO	24
Creamy Yuzu Kosho, Jalapeño Soy	
SALMON ABURI	26
Seared Marinated Salmon, Tosazu Vinaigrette	
PRESSED EEL	26
Toasted Almond, Sweet Soy	
SPICY YELLOWTAIL	20
Serrano Chili, Wasabi Kizami Aioli	
LOBSTER TEMPURA	36
Yellow Tomato, Chive Oil	
SALMON AVOCADO	18
Asparagus, Creamy Yuzu Soy	
TORO TORO	34
Toro Tartare, Negi, Aged Soy	
KING CRAB AVOCADO	38
Yuzu Butter Soy	
ARUGULA ROLL	16
Crispy Potato, Carrot Ginger Dressing	
SUNDRIED TOMATO AVOCADO	16
Green Tea Salt, Garlic Ponzu	

NIGIRI & SASHIMI

BIG EYE TUNA	AKAMI	16
BLUE FIN TUNA	AKAMI	16
BLUE FIN TUNA	CHU TORO	24
BLUE FIN TUNA	OTORO	28
MARINATED TUNA	ZUKE	16
SEARED ALBACORE		16
YELLOWTAIL	HAMACHI	16
YELLOWTAIL BELLY	HAMACHI HARA	16
AMBERJACK	KANPACHI	18
KING FISH	HIRAMASA	18
STRIPED JACK	SHIMA AJI	18
FAROE SALMON		16
KING SALMON		18
SALMON BELLY		18
SMOKED SALMON		16
GOLDENEYE SNAPPER	KINMEDAI	18
FLUKE	HIRAME	16
SEA BREAM	MADAI	16
FRESHWATER EEL	UNAGI	16
GYOKU	EGG	14
SALMON EGG	IKURA	18
SEA URCHIN	UNI	36
SWEET SHRIMP	BOTAN EBI	20
SHRIMP	EBI	16
OCTOPUS	TAKO	16
SCALLOP	HOTATE	16
KING CRAB	TARABA	36