

SOUPS

TOFU MISO Hon Shimeji, Wakame, Scallion	14
MAITAKE MUSHROOM Roasted Maitake, Porcini Oil, Chestnuts	18
KAKIAGE UDON Seafood Tempura, Enoki, Soy Dashi Broth	26

SALADS

MIXED GREENS Ginger Dressing, Crispy Kataifi	25
SEAWEED Orange Sesame Dressing	20
CRAB SALAD Sesame Rice Crackers, Cucumber, Mentaiko, Nori Flakes, Sudachi Wasabi Aioli	34
CRISPY DUCK CONFIT Frisée, Lotus Seeds, Candied Kumquats, Yuzu Vinaigrette	34
WARM MUSHROOM SALAD Mizuna, Sunflower Sprouts, Crispy Shiitake, Miso Vinaigrette	26

COLDAPPETIZERS

BIG EYE TUNA TARTS Micro Shiso, Micro Cilantro, Creamy Ponzu, White Truffle Oil	34
TUNA CARPACCIO Sesame Crusted Tuna, Daikon, Carrots, Avocado, Citrus Soy Vinaigrette	28
SCALLOP TARTARE Japanese Cucumber, Green Apple, Jalapeño, Aguachile	28
RED SNAPPER TACOS Yuzu Avocado Espuma, Pickled Onions, Sudachi Vinaigrette	28
HOKKAIDO SCALLOP WITH UNI Cucumber, Serrano Pepper, Micro Cilantro, Tosazu Gelée	36
SALMON SASHIMI Ikura, Yuzu Oil, Jalapeño Shishito Sauce	26
SZECHUAN YELLOWTAIL SASHIMI Serrano Pepper, Chili Oil, Szechuan Ponzu	28
SEARED FLUKE SASHIMI Scallion, Myoga, Shiso, Serrano Pepper, Kabosu Soy	26
TORO TARTARE Japanese Mustard, Sansho Pepper, Tonburi, Wasabi Soy Dashi	34
JAPANESE A-5 WAGYU CARPACCIO Tokyo Negi, Cured Egg Yolk, Garlic Ponzu, Kizami Wasabi	44

HOTAPPETIZERS

SOBA NOMI RISOTTO Buckwheat Seed, Shrimp, Crab Bonito Flakes, Smoked Trout Butter	28
GRILLED OCTOPUS Red Miso, Crispy Dashi Poached Potato, Yuzu Kosho Yogurt	32
SPICY CRISPY SHRIMP Yuzu Calamansi Vinaigrette, Chipotle Aioli	36
AGEDASHI TOFU Chili Daikon, Kaiware, Konbu Soy Dashi	18
BLISTERED SHISHITO PEPPERS Lime, Toasted Sesame, Ichimi, Ginger Soy	18
NASU DENGAKU Broiled Japanese Eggplant, Sweet Miso	18
SHORT RIB FOIE GRAS GYOZA Sour Cherries, Chili Oil, Plum Wine Sake Glaze	38
SPICY CRISPY CAULIFLOWER Shaved Cauliflower, Citrus Tobanjan Aioli	28
SAKE BRAISED SHORT RIBS Fuji Apple, Wasabi Celeriac Purée, Komatsuna, Red Shiso Sauce	38
SEARED HOKKAIDO SCALLOPS Japanese Curried Cauliflower Purée, Yuzu, Nori Rice Cracker	28

CRISPYRICE

TUNA CRISPY RICE Serrano Pepper, Scallion, Korean Gochujang	34
SPICY CRAB CRISPY RICE Serrano Pepper, Cilantro, Chili Lemon Aioli	35
AVOCADO CRISPY RICE Shiso, Chili Thread, Toasted Sesame	20

TEMPURA

SEABASS Serrano Pepper, Cilantro, Amazu Ponzu	28
LOBSTER Creamy Japanese Mustard	38
SHRIMP (5PC) Soy Dashi	24
VEGETABLE (7PC) Soy Dashi	18
JERUSALAM ARTICHOKE Soy Dashi	18

ENTRÉE

BROILED CHILEAN SEA BASS Marinated in Saikyo Miso	58
SALMON TOBANYAKI Maitake, Brown Rice and Barley Cake, Ginger Shiitake Broth	42
TUNA STEAK AU POIVRE Japanese Sweet Potato Kakiage, Gai Lan	48
MUSHROOM RICE DONABE Onsen Egg, Negi, Bonito Flakes, Truffle Soy	38

GRILL

RACK OF LAMB Yuzu Potato Gratin, Asian Pear, Shiso	58
WAGYU RIBEYE TOMAHAWK Ginger Sunchokes, Yuzu Shiso Chimichurri	195
PRIME 45 DAY AGED NY STRIP Potato Dice, Carmelized Shallot Teriyaki, Water Spinach, 12 Year Old Balsamic	58
WAGYU SKIRT STEAK Yamazaki Onions, Kimchi, Crispy Brussels Sprouts, Black Garlic Soy Butter	52

ROLLS

SALMON AVOCADO Asparagus, Creamy Yuzu Soy	20
SPICY YELLOWTAIL Serrano Pepper, Kizami Wasabi Aioli	22
SPICY TUNA Spicy Chili Mayo, Black Sesame	25
SESAME CRUSTED SHRIMP Orange Curry, Balsamic Vinegar	24
LOBSTER TEMPURA Yellow Tomato, Chive Oil	36
KING CRAB AVOCADO Yuzu Butter Soy	38
JALAPEÑO SCALLOP Creamy Yuzu Kosho, Jalapeño Soy, Soy Wrap	26
TORO TORO Toro Tartare, Negi, Aged Soy	35
SALMON ABURI Seared Marinated Salmon, Tosazu Vinaigrette	26
PRESSED EEL Toasted Almonds, Sweet Soy	26
SUNDRIED TOMATO & AVOCADO Garlic Ponzu Oil, Green Tea Salt	16
ARUGULA & CARROT Crispy Potato, Carrot Ginger Dressing	16

NIGIRI & SASHIMI

2 pieces per order

MAGURO

OTORO Blue Fin Tuna	32
CHUTORO Blue Fin Tuna	26
AKAMI Blue Fin Tuna	18
AKAMI Big Eye Tuna	16
SEARED ALBACORE	16
ZUKE Marinated Tuna	16

HAMACHI

HAMACHI Yellowtail	18
HIRAMASA Kingfish	20
SHIMA AJI Striped Jack	18
KANPACHI Amberjack	18
HAMACHI HARA Yellowtail Belly	18

CAVIAR

IKURA Salmon Egg	22
UNI Sea Urchin	38

EGG

GYOKU	14
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SHIROMI

MADAI Sea Bream	18
KINMEDAI Golden Eye Snapper	20
HIRAME Fluke	16
SALMON	
ORA KING SALMON	20
FAROE ISLAND SALMON	18
SEARED SALMON BELLY	18
SMOKED SALMON	16

SHELLFISH

BOTAN EBI Jumbo Sweet Shrimp	22
EBI Shrimp	16
IKA Squid	16
TAKO Octopus	16
HOTATE Scallop	18
TARABAGANI Alaskan King Crab	38

EEL

UNAGI	18
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SPECIALSUSHI

NIGIRI/SASHIMI OMAKASE (8PC) 78 PER PERSON
Chef's Selection of Nigiri and/or Sashimi with Toppings

SEARED BELLY QUARTET 44
Otoro, Yellowtail, Salmon, Snapper

YELLOWTAIL QUARTET 36
Hamachi, Kanpachi, Hiramasa, Shima Aji

YASAI ZUSHI (6PC) 28
Vegetable Nigiri with Toppings

6 BOND NIGIRI 56
Toro, Salmon, Fluke, Amberjack, Shrimp, Scallop

SASHIMI SEXTET 58
Toro, Octopus, Salmon, Scallop, King Crab, Striped Jack

Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness

