

SOUPS

TOFU MISO SOUP	10
Hon Shimeji Mushrooms	
KAKIAGE UDON	26
Seafood Tempura, Enoki, Soy Dashi Broth	
MAITAKE MUSHROOM	18
Chestnut, Crispy Potato, Porcini Oil	

SALADS

MIXED GREENS SALAD	25
Ginger Dressing, Crispy Kataifi	
CRISPY DUCK CONFIT	35
Lotus Seed, Citrus Vinaigrette, Kumquat	
SEAWEED	24
Japanese Seaweeds, Sesame Orange Dressing	
SPICY CRAB	36
Mentaiko, Nori Flakes, Wasabi Sudachi Aioli	
WARM MUSHROOM SALAD	28
Mizuna, Pickled Shiitake, Sunflower Sprouts, Miso Vinaigrette	

COLD APPETIZERS

BIG EYE TUNA TARTS	35
Shiso, Micro Cilantro, Creamy Truffle Ponzu	
SZECHUAN YELLOWTAIL SASHIMI	32
Serrano, Chili Oil, Szechuan Pepper Ponzu	
SALMON SASHIMI	28
Ikura, Yuzu Oil, Jalapeño Shishito Sauce	
TUNA CARPACCIO	28
Sesame Crusted Tuna, Daikon, Carrots, Avocado, Citrus Soy Vinaigrette	
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	35
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	28
Shaved Cauliflower, Tobanjan	
AGEDASHI TOFU	18
Chili Daikon, Kaiware, Konbu Soy Broth	
SHORT RIB FOIE GRAS GYOZA	38
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	34
Gochujang, Serrano, Scallion	
SPICY CRAB CRISPY RICE	35
Cilantro, Chili Lemon Aioli	
AVOCADO CRISPY RICE	20
Yuzu, Chili Thread, Sesame, Shiso	
SHRIMP TEMPURA	24
VEGETABLE TEMPURA	18
LOBSTER TEMPURA	38

ENTRÉE

CHILEAN SEA BASS SKEWERS	42
Marinated in Saikyo Miso	
WAGYU RIBEYE TOMAHAWK	245
Ginger Sunchokes, Charred Scallion Chimichurri	
SALMON TOBAN YAKI	48
Maitake Mushrooms, Brown Rice Cake, Ginger Shitake Sauce	
TUNA STEAK AU POIVRE	54
Japanese Sweet Potato Kakiage, Gai-Lan	
WAGYU SKIRT STEAK	58
Black Garlic Butter, Yamazaki Onion, Kimchi, Crispy Brussels Sprouts	
MUSHROOM CRISPY RICE DONABE	42
Onsen Egg, Negi, Bonito Flakes, Truffle Soy	

ROLLS

SPICY TUNA	26
Spicy Chili Mayo, Black Sesame	
SESAME CRUSTED SHRIMP	25
Orange Curry, Balsamic Vinegar	
JALAPEÑO SCALLOP	26
Creamy Yuzu Kosho, Jalapeño Soy	
SPICY SALMON	22
Cucumber, Masago, Bubu Arare	
PRESSED EEL	26
Toasted Almond, Sweet Soy	
SPICY YELLOWTAIL	24
Serrano Chili, Wasabi Kizami Aioli	
LOBSTER TEMPURA	36
Yellow Tomato, Chive Oil	
SALMON AVOCADO	24
Asparagus, Creamy Yuzu Soy	
TORO TORO	36
Toro Tartare, Negi, Aged Soy	
SNOW CRAB AVOCADO	28
Cucumber, Shiso	
ARUGULA & CARROT ROLL	16
Crispy Potato, Carrot Ginger Dressing	
SUN-DRIED TOMATO AVOCADO	18
Green Tea Salt, Garlic Ponzu	

NIGIRI & SASHIMI

BLUE FIN TUNA	AKAMI	18
BLUE FIN TUNA	CHU TORO	26
BLUE FIN TUNA	OTORO	32
MARINATED TUNA	ZUKE	16
SEARED ALBACORE		16
YELLOWTAIL	HAMACHI	18
YELLOWTAIL BELLY	HAMACHI HARA	18
AMBERJACK	KANPACHI	20
KING FISH	HIRAMASA	20
STRIPED JACK	SHIMA AJI	18
FAROE SALMON		18
KING SALMON		20
SALMON BELLY		18
YAKI SALMON		20
GOLDENEYE SNAPPER	KINMEDAI	20
FLUKE	HIRAME	16
SEA BREAM	MADAI	18
ROSEY SEA PERCH	AKAMUTSU	36
BLACK COD	GINDARA	18
THORNYHEAD	KINKI	30
CURED FLUKE	CHIMAKI	20
FRESHWATER EEL	UNAGI	18
BABY SEA EEL	ANAGO	20
GYOKU	EGG	14
SALMON EGG	IKURA	22
SEA URCHIN	UNI	38
SWEET SHRIMP	BOTAN EBI	22
SHRIMP	EBI	16
OCTOPUS	TAKO	16
SCALLOP	HOTATE	18
KING CRAB	TARABA	38
SQUID	IKA	16