

STARTERS

miso soup <i>shiitake, tofu, green onion</i>	4	fried ika <i>fried calamari, japanese chili powder, chili aioli</i>	10	cucumber salad (v) <i>pickled cucumber, seaweed, vinaigrette</i>	6
edamame (v) <i>sea salt</i>	4	brussels sprouts (v) <i>ginger soy reduction, furikake</i>	8	pork gyoza (6pc) <i>pork dumplings, gyoza sauce</i>	8
spicy edamame (v) <i>garlic, japanese seasoning, lemon juice</i>	6	shishito peppers (v) <i>spicy garlic soy, lemon juice, japanese seasoning</i>	8	diced shrimp tempura <i>fried shrimp, japanese seasoning, chili aioli</i>	12

HOT DISHES

chicken udon <i>chicken thigh, udon noodles, mixed veggies</i>	14	foie gras <i>hudson valley foie gras, seasonal pairings</i>	22
gyu nabe <i>crispy rice, sliced ribeye, maitake mushrooms</i>	16	miso butter scallops <i>u10 scallops, miso butter bechamel, maitake mushroom, yuzu kosho soy</i>	28
wagyu hot stone <i>american wagyu, roasted sesame salt, smoked ponzu</i>	22	chilean sea bass <i>pan seared, kabocha puree, pine nut gremolata, candied garlic, marinated tomatoes</i>	36
short rib <i>72 hour sous vide short rib, peach carrot puree, pickled red onions, herb trinity</i>	26		

COLD DISHES

oysters two ways <i>east coast oysters, japanese tabasco with basil mint oil, passionfruit granita with vanilla bean oil</i>	17
hamachi kosho <i>yellowtail, tomato oil, ponzu, serrano salt, serrano puree, garlic chip</i>	15
bluefin akami watermelon <i>compressed watermelon, bluefin tuna, mango citrus tamari, cilantro habanero granita</i>	17
hirame pear <i>asian pear, flounder, yuzu kosho soy, dehydrated strawberries, lime zest</i>	16
kanpachi ceviche <i>amberjack, ponzu, chili oil, compressed mango, citrus ceviche</i>	17
chuturo beets <i>medium fatty bluefin, pickled beets, pineapple chili, taro crisp, dill</i>	24

*sake/wine/cocktail pairings available for all cold tastings

ROBATA

BINCHOTAN GRILLED OR PANKO FRIED SKEWERS

chicken thigh (2ea) <i>negi whites, tare</i>	7	heritage pork belly (2ea) <i>sweet onions, tare</i>	7
american wagyu (2ea) <i>tare</i>	14	hamachi kama <i>yaki tare glaze, togarashi, spicy ponzu</i>	17

NON-ALCOHOLIC BEVERAGES

strawberry basil <i>strawberry, lemonade, basil</i>	5	orange dreamsicle <i>orange juice, pineapple, vanilla</i>	5
lavender lychee <i>lychee, pineapple, cherry juice</i>	5	honey ginger <i>honey, lemon juice, ginger</i>	5

SUSHI/SASHIMI

maguro *tuna* 5 / 11
 sake *bakkafrost salmon* 5 / 10
 ikura *salmon roe* 3
 hamachi *yellowtail* 4 / 9
 sake toro *salmon belly* 6 / 12
 unagi *freshwater eel* 5
 hotate *hokkaido scallop* 5
 kanpachi *amberjack* 7 / 14
 ora king *salmon (new zealand)* 9 / 18
 tasmanian trout *ocean trout* 8 / 16

bf akami *bluefin tuna* MKT
 bf chutoro *m bluefin belly* MKT
 bf o toro *bluefin belly* MKT
 uni *sea urchin* MKT
 a5 *miyazaki wagyu* MKT
 foie gras *duck liver* MKT

*price reflects one nigiri piece / three sashimi slices

TASTING MENU

nine course 120 per person
 wine pairing 30 per person

A collection of our signature dishes composed to encompass and deliver our passion, love, and vision. Includes a variety of tastings from our kitchen and sushi bar. Dessert included.

SETS

nigiri set *four or seven kind* 17 / 28
 sashimi set *three or five kind* 23 / 44
 belly flight *hamachi belly, bf o toro, seasonal salmon belly* 42
 bluefin tuna experience *akami, chu toro, o toro* MKT
 i want it all *ten kind sashimi* MKT

SPECIALTY MAKI

tokyo city lights <i>peppered tuna, serrano, asparagus, sunchoke chips, honey wasabi, ponzu</i>	15	sumo sumo <i>shrimp tempura, seared salmon belly, spicy tuna, tempura crunch, spicy garlic soy</i>	16
steve-o <i>tempura fried snow crab mix, cream cheese, serrano, chili aioli, ponzu</i>	13	super shaggy <i>panko breaded shrimp, serrano, cucumber, chili aioli</i>	14
garden of eden <i>oshinko, guacamole, fried carrots, nori rice chips, serrano puree</i>	15	elvis presley <i>soft shell crab, cucumber, salmon, crab mix, lotus chips, chili aioli</i>	16
hamachi bruschetta <i>panko fried, kani, avocado, hamachi ceviche, serrano guacamole</i>	15	shiso crunchy <i>citrus seasoned salmon, avocado, tuna, shiso, spicy garlic soy, crispy shallots</i>	14
cilantro hamachi <i>snow crab mix, salmon, asparagus, cilantro, serrano aioli</i>	16	oki sake <i>negi toro, salmon, fried leeks, serrano, yuzu kosho aioli, sesame oil, oshinko</i>	16

TRADITIONAL MAKI

spicy sake maki <i>salmon, shiso, aka kosho</i>	8	negihama <i>yellowtail, cucumber, negi dare</i>	8	tuna guac <i>bf akami, tempura crunch, serrano guac</i>	8
spicy tuna <i>cucumber, avocado, tempura crunch</i>	9	negi toro <i>toro, green onion, fresh wasabi</i>	9		

*more traditional maki available upon request; ask server for details

DESSERT

brownie mousse cake <i>valrhona chocolate glazed cake, vietnamese coffee mousse, nuoc mam caramel ice cream, banana parfait bites</i>	14	ube churro sando <i>pate a choux, mango cake, ube ice cream</i>	12
passion fruit okashi <i>passion fruit sorbet, vanilla bean ice cream, caramelized white chocolate, asian pear maple boba</i>	11	sorbet/ice cream flight <i>three seasonal flavors of your choice</i>	7
ichigo tart <i>strawberry mousse and compote, vanilla pastry cream, black pepper sable, milk sorbet</i>	16		