

STARTERS

miso soup <i>shiitake, tofu, green onion</i>	4	fried ika <i>fried calamari, japanese chili powder, chili aioli</i>	11	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>	9	diced shrimp tempura <i>fried shrimp, japanese seasoning, chili aioli</i>	12

HOT DISHES

chicken udon <i>stir fried chicken thigh, udon noodles, mixed veggies</i>	14	sesame seabass <i>japanese curry, basil mint pistou, soy dashi napa cabbage</i>	36
gyu nabe <i>crispy rice, sliced ribeye, maitake mushrooms, corn ponzu, soy dashi, egg yolk</i>	18	u-10 scallops <i>pan seared, charred corn, braised bok choy</i>	28
wagyu hot stone <i>american wagyu, roasted sesame salt, smoked ponzu</i>	22	foie gras <i>hudson valley foie gras, seasonal pairings</i>	22
short rib <i>72 hour sous vide short rib, peach carrot puree, pickled red onions, herb trinity</i>	26	japanese a5 wagyu <i>miyazaki region, house ponzu, seasonal salts</i>	MKT

COLD DISHES

oysters two ways <i>east coast oysters, japanese tabasco with basil mint oil, passionfruit granita with vanilla bean oil</i> <i>*add bluefin o toro 10</i>	17
hamachi kosho <i>yellowtail, tomato oil, ponzu, serrano salt, serrano puree, garlic chip</i>	15
kanpachi ceviche <i>amberjack, ponzu, chili oil, compressed mango, citrus ceviche</i>	17
honeydew bluefin <i>chu toro, lavender compressed honeydew, black pepper rice chip, mango passionfruit puree</i>	24
fuji sake <i>bakkafrost salmon, cinnamon compressed apple, celery onion puree, calamansi salt, fried lacinato kale</i>	15
grilled pineapple akami <i>fruiwake tataki bluefin tuna, shiso mango puree, grilled pineapple, potato crisp</i>	17

**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>	6	orange dreamsicle <i>orange juice, pineapple, vanilla</i>	6
lavender lychee <i>lychee, pineapple, cherry juice</i>	6	honey ginger <i>honey, lemon juice, ginger</i>	6

SUSHI/SASHIMI

maguro *tuna* 5 / 11
 sake *bakka*frost salmon 5 / 10
 ikura *salmon roe* 3
 hamachi *yellowtail* 4 / 9
 sake toro *salmon belly* 6 / 12
 unagi *freshwater eel* 5 / 10
 hotate *hokkaido scallop* 5 / 10
 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

SETS

nigiri set *four or seven kind* 17 / 28
 premium nigiri set *seven kind premium cuts* 48
 sashimi set *three or five kind* 23 / 44
 sake flight *three kind seasonal salmon* 35
 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 15
peppered tuna, asparagus, ponzu, avocado sunchoke chips, honey wasabi

steve-o 13
tempura fried snow crab mix, cream cheese, serrano, chili aioli, ponzu

garden of eden 15
oshinko, guacamole, fried carrots, nori rice chips, serrano puree

hamachi bruschetta 15
panko fried, kani, avocado, hamachi ceviche, serrano guacamole

cilantro hamachi 16
snow crab mix, salmon, asparagus, cilantro, serrano aioli

kinoko wagyu 22
seared american wagyu, oregano chimichurri, avocado, shishito, japanese bbq mushroom

sumo sumo 16
shrimp tempura, seared salmon belly, spicy tuna, tempura crunch, spicy garlic soy, cucumber

super shaggy 14
panko breaded shrimp, serrano, cucumber, chili aioli

elvis presley 16
soft shell crab, cucumber, salmon, crab mix, rice chips, chili aioli

shiso crunchy 14
citrus seasoned salmon, avocado, tuna, shiso, spicy garlic soy, crispy shallots

oki sake 16
negi toro, salmon, fried leeks, serrano, yuzu kosho aioli, sesame oil, oshinko

super eel 16
unagi, yellowtail, chives, furikake, avocado, eel sauce

TRADITIONAL MAKI

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

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

DESSERT

brownie mousse cake 15 <i>valrhona chocolate glazed cake, vietnamese coffee mousse, nuoc mam caramel ice cream, banana parfait bites</i>	kuro-pan 14 <i>squid ink milk bread pudding, thai tea ice cream, puffed wild black rice, condensed milk</i>
passion fruit okashi 11 <i>passion fruit sorbet, vanilla bean ice cream, caramelized white chocolate, lychee boba</i>	sorbet/ice cream flight 7 <i>three seasonal flavors of your choice</i>
pumpkin patch 16 <i>kabocha pumpkin cheesecake, candied pumpkin seeds, five spice, orange chai</i>	

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.