

## 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>ginger, soy, mango salsa, avocado crema, cilantro oil</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
oshinko crudo <i>bluefin tuna, oshinko, yuzu kosho aioli, serrano, shallots, white ponzu</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
kanpachi carpaccio <i>amberjack, kiwi, dill, salmon skin, carpaccio sauce</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>	ube churro 16 <i>ube ice cream, mango cake, miso caramel, ube infused sugar</i>
passion fruit okashi 11 <i>passion fruit sorbet, vanilla bean ice cream, caramelized white chocolate, lychee boba</i>	pink matcha 15 <i>matcha mousse, strawberry compote, kaffir lime cream puff, sakura green tea ice cream</i>
petit fours 15 <i>chocolate bites, vanilla yuzu, miso caramel, ube mango, orange blossom, jasmine tea, strawberry</i>	sorbet/ice cream flight 7 <i>three seasonal flavors of your choice</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.