

starters

miso soup 6
shiitake, tofu, green onion

edamame (v) 5
sea salt

spicy edamame (v) 7
garlic, japanese seasoning, lemon juice

brussels sprouts (v) 10
ginger soy reduction, furikake

shishito peppers (v) 10
spicy garlic soy, japanese seasoning, lemon juice

cucumber salad 10
compressed cucumber and napa cabbage, peanut crumble, furikake

gyoza (6pc) 12
pork dumplings, gyoza sauce

diced shrimp tempura 14
fried shrimp, japanese seasoning, chili aioli

hot tastings

chicken udon 17
stir fried chicken thigh, udon noodles, mixed veggies

gyu nabe 24
crispy rice, sliced ribeye, maitake mushrooms, ponzu

wagyu hot stone 22
american wagyu, roasted sesame salt, smoked ponzu

short rib 26
72 hour sous vide short rib, trinity herb salad, sweet carrot puree

katsu sando 16
house milk bread, chicken katsu, japanese tartar slaw

kombu halibut 26
pan seared halibut, kombu broth, oyster mushrooms, charred tomatoes

short rib mac and cheese 24
72 hour sous vide short rib, miso bechamel, gouda cheese

kare scallops 28
u10 scallops, malaysian green curry, tempura fennel tops

tasting menus

nine course 120 per person
a collection of our signature dishes from the kitchen and sushi bar composed to encompass and deliver our passion, love, and vision
*wine pairing 30 per person

omakase mkt
an experience exclusively catered towards you where chefs choose the best of their daily selection from toyosu market, japan

robata

chicken thigh (2ea) 10
green onions, yakitori tare

pork belly (2ea) 12
sweet onions, yakitori tare

american wagyu (2ea) 16
yakitori tare

hamachi kama 22
yakitori tare, togarashi, spicy ponzu

a5 wagyu MKT
miyazaki region, ponzu, seasonal salts

dessert

brownie 3.0 15
valrhona chocolate cake, cafe sua da mousse, banana parfait bites, smoked valrhona chocolate ice cream

ube churro 15
ube ice cream, calamansi caramel, ube infused sugar

kakigori 15
coconut water shaved ice, toasted rice ice cream, calpico cantaloupe sorbet, matcha condensed milk, jelly coconut milk, compressed fruits

pumpkin patch 15
kabocha cheesecake, valrhona white chocolate, calamansi caramel, dark chocolate crumb cake, hojicha ice cream



nigiri + sashimi

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

akami* lean bluefin tuna 9/18
chu toro* m bluefin belly 12/24
o toro* fatty bluefin belly 14/28
a5 miyazaki wagyu 16
foie gras duck liver (hudson valley) 10
uni* sea urchin MKT

nigiri set* four or seven kind seasonal selection 17/32
premium nigiri set* seven kind premium seasonal selection 52
salmon flight* bakkafröst salmon, ora king, tasmanian trout 37
belly flight* salmon belly, hamachi belly, o toro 42
bluefin flight* akami, chu toro, o toro 48
i want it all* ten kind seasonal selection sashimi MKT

please ask your server about our seasonal selections from toyosu market, japan

cold tastings

oysters two ways* 20
*japanese tabasco, basil mint oil & passionfruit granita, vanilla bean
add bluefin o toro 17

hamachi kosho* 16
yellowtail, tomato oil, ponzu, serrano puree, garlic chips

oshinko crudo* 17
bf tuna, oshinko, yuzu kosho aioli, serrano, white ponzu

chilly chu* 24
m bluefin tuna, lemongrass shoyu, golden beets, thai chili, mango

kanpachi crudo* 17
amberjack, mango, smoked soy, taro chips, cilantro

citrus sake* 17
salmon, yuzu orange, crispy garlic, tempura basil

makimono

tokyo city lights* 16
pepper tuna, asparagus, ponzu, avocado, sunchoke chips, honey wasabi

steve-o* 15
tempura fried, kani, snow crab mix, cream cheese, serrano, chili aioli, ponzu

garden of eden (v)* 15
oshinko, guacamole, fried carrots, nori rice chip, serrano puree

hamachi bruschetta* 16
panko fried, kani, serrano guacamole, hamachi ceviche

cilantro hamachi* 18
snow crab mix, salmon, asparagus, cilantro, serrano aioli

texas wagyu* 22
seared american wagyu, thyme chimichurri, avocado, shishito, cucumber

truffle toro trio* 24
salmon, yellowtail, toro mix, asparagus, truffle oil

sumo sumo* 20
shrimp tempura, seared salmon belly, spicy tuna, tempura crunch, spicy garlic soy

extra shaggy 16
panko fried shrimp, kani, serrano, cucumber, chili aioli

seaside crunch 17
panko fried soft shell crab, tuna, avocado, cucumber

shiso crunchy* 16
citrus seasoned salmon, avocado, tuna, shiso, spicy garlic soy, crispy shallots

oki sake* 18
negi toro, salmon, fried leeks, serrano, oshinko, yuzu kosho aioli

unagi mami* 18
freshwater eel, yellowtail, chives, furikake, avocado, unagi sauce

alexis* 18
panko fried shrimp, spicy salmon mix, oshinko, avocado, lemon

spicy crunchy tuna* 12
cucumber, avocado, tempura crunch, chili aioli

