

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 8
pickled cucumber, seaweed, vinaigrette

gyoza (6pc) 12
pork dumplings, gyoza sauce

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

fried ika 14
fried calamari, spicy seasoning, chili aioli

maitake karaage 15
hen of the woods mushrooms, hot honey buffalo, nori ranch

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

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

sea bass 26
maple soy glaze, edamame puree, broccolini

lobster mac and cheese 27
freshwater lobster tail, miso bechamel, gouda cheese

miso butter scallops 28
u10 scallops, miso butter bechamel, maitake mushrooms

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

foie toast 26
shokupan, orange marmalade, blueberry compote, dehydrated strawberry, lavender smoke

yakimono

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

pork belly (2ea) 12
sweet onions, tare

american wagyu (2ea) 16
tare

hamachi kama 22
tare, togarashi, spicy ponzu

a5 wagyu MKT
miyazaki region, ponzu, seasonal salts

dessert

brownie 3.0 15
chocolate cake, cafe sua da mousse, smoked 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

matcha tres leches 15
vanilla sponge cake, matcha tres leches, kiwi, passionfruit mango sorbet, pistachios

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



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 19/36
sashimi set* three or five kind seasonal selection 30/46
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

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

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

hirame pineapple* 20
flounder, pineapple zu, basil oil, shaved lemongrass, fried leeks

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

makimono

tokyo city lights* 16
pepper tuna, spicy 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* 19
snow crab mix, salmon, asparagus, cilantro, serrano aioli, garlic soy

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

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

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

elvis* 18
panko fried soft shell crab, cucumber, snow crab mix, salmon, rice chips

shiso crunchy* 18
citrus seasoned salmon, avocado, tuna, shiso, spicy garlic soy, crispy shallots

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

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

citrus ebi* 19
panko fried shrimp, spicy salmon mix, oshinko, avocado, lemon, spicy garlic soy

hirame sunflower* 24
salmon, yellowtail, flounder, oshinko, yuzu kosho aioli, garlic soy

