

## 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 katsu <i>panko breaded, katsu sauce, house salad</i>	12	fish and chips <i>pacific cod, lotus chips, japanese tartar sauce</i>	13
chicken udon <i>chicken thigh, udon noodles, mixed veggies</i>	12	foie gras <i>hudson valley foie gras, seasonal pairings</i>	20
gyu nabe <i>crispy rice, sliced ribeye, maitake mushrooms</i>	14	gyudon <i>thinly sliced ribeye, yellow onions, steamed rice, soy dashi, soft boiled egg</i>	14
wagyu hot stone <i>american wagyu, roasted sesame salt, smoked ponzu</i>	22	miso butter scallops <i>u10 scallops, miso butter bechamel, maitake mushroom, yuzu kosho soy</i>	24
king crab mac and cheese <i>king crab, miso mornay, ikura, toasted panko, japanese focaccia</i>	22	filet mignon <i>black angus filet mignon, allium soubise, poblano puree, rainbow potatoes, fried shallots</i>	38
chilean sea bass <i>pan seared, pine nut puree, garlic butter romanesco, cuttlefish ink tuile</i>	34		

## COLD DISHES

oysters two ways <i>east coast oysters, japanese tabasco, yuzu tomato granita</i>	17
bluefin akami crudo <i>bluefin tuna, basil mint oil, fried shallots, cilantro, asian pear, nuoc cham</i>	16
sake ginger <i>salmon, tomato ginger water, compressed mango, pickled red onions</i>	16
hirame asian pear <i>flounder, champagne poached pears, asian pear zu, shiso oil</i>	16
yuzu kosho wagyu tataki <i>american wagyu, mushroom duxelle, yuzu kosho aioli, ponzu vinaigrette</i>	22
hamachi kosho <i>yellowtail, tomato oil, ponzu, serrano salt, serrano puree, garlic chip</i>	15
midori melon (v) <i>soy compressed watermelon, cucumber confit, cucumber mint lemonade</i>	7

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

## ROBATA

### BINCHOTAN GRILLED OR PANKO FRIED SKEWERS

chicken thigh (2ea) <i>negi whites, tare</i>	6	heritage pork belly (2ea) <i>sweet onions, tare</i>	6	asparagus (v) <i>sesame seeds, tare</i>	5
ribeye (2ea) <i>tare</i>	8	american wagyu (2ea) <i>tare</i>	14	hamachi kama <i>yaki tare glaze, togarashi, spicy ponzu</i>	16
gulf shrimp (2ea) <i>togarashi butter</i>	9				

## NON-ALCOHOLIC BEVERAGES

strawberry basil <i>strawberry, lemonade, basil</i>	4	orange dreamsicle <i>orange juice, pineapple, vanilla</i>	4
lavender lychee <i>lychee, pineapple, cherry juice</i>	4	honey ginger <i>honey, lemon juice, ginger</i>	4

## SUSHI/SASHIMI

maguro <i>tuna</i> <b>5 / 11</b>	tarabagani <i>king crab</i> <b>6</b>
sake <i>salmon</i> <b>4 / 9</b>	ora king <i>salmon (new zealand)</i> <b>9</b>
ikura <i>salmon roe</i> <b>3</b>	tasmanian trout <i>ocean trout</i> <b>8</b>
hamachi <i>yellowtail</i> <b>4 / 9</b>	bf akami <i>bluefin tuna</i> <b>MKT</b>
sake toro <i>salmon belly</i> <b>5 / 11</b>	bf chutoro <i>m bluefin belly</i> <b>MKT</b>
unagi <i>freshwater eel</i> <b>5</b>	bf o toro <i>bluefin belly</i> <b>MKT</b>
hotate <i>hokkaido scallop</i> <b>5</b>	uni <i>sea urchin</i> <b>MKT</b>
kanpachi <i>amberjack</i> <b>7 / 14</b>	a5 <i>miyazaki wagyu</i> <b>MKT</b>
	foie gras <i>duck liver</i> <b>MKT</b>

\*price reflects one nigiri piece / three sashimi slices

## SETS

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

## SPECIALTY MAKI

<b>flying fish</b> <i>snow crab mix, white fish, salmon, garlic chips, chili aioli, ponzu</i>	<b>14</b>	<b>sumo sumo</b> <i>shrimp tempura, seared salmon belly, spicy tuna, tempura crunch, spicy garlic soy</i>	<b>16</b>
<b>tokyo city lights</b> <i>peppered tuna, serrano, asparagus, sunchoke chips, honey wasabi, ponzu</i>	<b>15</b>	<b>super shaggy</b> <i>panko breaded shrimp, serrano, cucumber, chili aioli</i>	<b>14</b>
<b>steve-o</b> <i>tempura fried snow crab mix, cream cheese, serrano, chili aioli, ponzu</i>	<b>13</b>	<b>elvis presley</b> <i>soft shell crab, cucumber, salmon, crab mix, lotus chips, chili aioli</i>	<b>16</b>
<b>garden of eden</b> <i>oshinko, guacamole, fried carrots, nori rice chips, serrano puree</i>	<b>15</b>	<b>texas wagyu</b> <i>akaushi beef, charred shishito, avocado, pickled serrano, fried garlic, ponzu vinaigrette, truffle aioli</i>	<b>18</b>
<b>hamachi bruschetta</b> <i>panko fried, kani, avocado, hamachi ceviche, serrano guacamole</i>	<b>15</b>	<b>shiso crunchy</b> <i>citrus seasoned salmon, avocado, tuna, shiso, spicy garlic soy, crispy shallots</i>	<b>14</b>

## TRADITIONAL MAKI

<b>spicy sake maki</b> <i>salmon, shiso, aka kosho</i>	<b>7</b>	<b>negihama</b> <i>yellowtail, cucumber, negi dare</i>	<b>7</b>	<b>tuna guac</b> <i>bf akami, tempura crunch, serrano guac</i>	<b>7</b>
<b>spicy tuna</b> <i>cucumber, avocado, tempura crunch</i>	<b>8</b>	<b>negi toro</b> <i>toro, green onion, fresh wasabi</i>	<b>9</b>		

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

## DESSERT

<b>valrhona mousse cake</b> <i>cafe sua da mousse, dark chocolate cake, candied pecan, nuoc mam caramel ice cream</i>	<b>12</b>	<b>thai tea tres leches</b> <i>vanilla sponge, strawberry shards, oat crumb, kaffir lime ice cream</i>	<b>12</b>
<b>passion fruit okashi</b> <i>passion fruit sorbet, vanilla bean ice cream, caramelized white chocolate, asian pear maple boba</i>	<b>10</b>	<b>petit fours</b> <i>seasonal flavors, one to two bite desserts, three each</i>	<b>8</b>
<b>sorbet/ice cream flight</b> <i>three seasonal flavors of your choice</i>	<b>7</b>		

## TASTING MENU

**eight course** 95 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.