

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 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	miso butter scallops <i>u10 scallops, miso butter bechamel, maitake mushroom, yuzu kosho soy</i>	24
wagyu hot stone <i>american wagyu, roasted sesame salt, smoked ponzu</i>	22	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
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

*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
american wagyu (2ea) <i>tare</i>	14	hamachi kama <i>yaki tare glaze, togarashi, spicy ponzu</i>	16

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

*price reflects one nigiri piece / three sashimi slices

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.

SETS

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

SPECIALTY MAKI

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

TRADITIONAL MAKI

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

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

DESSERT

valrhona mousse cake <i>cafe sua da mousse, dark chocolate cake, candied pecan, nuoc mam caramel ice cream</i>	12	thai tea tres leches <i>vanilla sponge, strawberry shards, oat crumb, kaffir lime ice cream</i>	12
passion fruit okashi <i>passion fruit sorbet, vanilla bean ice cream, caramelized white chocolate, asian pear maple boba</i>	10	petit fours <i>seasonal flavors, one to two bite desserts, three each</i>	8
sorbet/ice cream flight <i>three seasonal flavors of your choice</i>	7	foie gras beignet <i>concord grape jam, house peanut butter, orange glaze, blueberry compote, oat crumb, maple ice cream</i>	28