

STARTERS

miso soup shiitake, tofu, green onion	4	fried ika fried calamari, japanese chili powder, chili aioli	10	cucumber salad (v) pickled cucumber, seaweed, vinaigrette	6
edamame (v) sea salt	4	brussels sprouts (v) ginger soy reduction, furikake	8	pork gyoza (6pc) pork dumplings, gyoza sauce	8
spicy edamame (v) garlic, japanese seasoning, lemon juice	6	shishito peppers (v) spicy garlic soy, lemon juice, japanese seasoning	8	diced shrimp tempura fried shrimp, japanese seasoning, chili aioli	12

HOT DISHES

chicken udon chicken thigh, udon noodles, mixed veggies	12	foie gras hudson valley foie gras, seasonal pairings	20
gyu nabe crispy rice, sliced ribeye, maitake mushrooms	14	miso butter scallops u10 scallops, miso butter bechamel, maitake mushroom, yuzu kosho soy	24
wagyu hot stone american wagyu, roasted sesame salt, smoked ponzu	22	chilean sea bass pan seared, kabocha puree, pine nut gremolata, candied garlic, marinated tomatoes	36
short rib 72 hour sous vide short rib, peach carrot puree, pickled red onions, herb trinity	24		

COLD DISHES

oysters two ways east coast oysters, japanese tabasco with basil mint oil, passionfruit granita with vanilla bean oil	17
bluefin akami crudo bluefin tuna, basil mint oil, fried shallots, cilantro, asian pear, nuoc cham	16
sake ginger salmon, tomato ginger water, compressed mango, pickled red onions	16
yuzu kosho wagyu tataki american wagyu, mushroom duxelle, yuzu kosho aioli, ponzu vinaigrette	22
hamachi kosho yellowtail, tomato oil, ponzu, serrano salt, serrano puree, garlic chip	15
sake pesto salmon, pea shoot pesto, marinated tomatoes, fried leeks, candied garlic, yuzu kosho aioli	16

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

ROBATA

BINCHOTAN GRILLED OR PANKO FRIED SKEWERS

chicken thigh (2ea) negi whites, tare	6	heritage pork belly (2ea) sweet onions, tare	6
american wagyu (2ea) tare	14	hamachi kama yaki tare glaze, togarashi, spicy ponzu	16

NON-ALCOHOLIC BEVERAGES

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

SUSHI/SASHIMI

maguro tuna	5 / 11	ora king salmon (new zealand)	9
sake salmon	4 / 9	tasmanian trout ocean trout	8
ikura salmon roe	3	bf akami bluefin tuna	MKT
hamachi yellowtail	4 / 9	bf chutoro m bluefin belly	MKT
sake toro salmon belly	5 / 11	bf o toro bluefin belly	MKT
unagi freshwater eel	5	uni sea urchin	MKT
hotate hokkaido scallop	5	a5 miyazaki wagyu	MKT
kanpachi amberjack	7 / 14	foie gras duck liver	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 four or seven kind	17 / 28
sashimi set three or five kind	23 / 44
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 peppered tuna, serrano, asparagus, sunchoke chips, honey wasabi, ponzu	15	sumo sumo shrimp tempura, seared salmon belly, spicy tuna, tempura crunch, spicy garlic soy	16
steve-o tempura fried snow crab mix, cream cheese, serrano, chili aioli, ponzu	13	super shaggy panko breaded shrimp, serrano, cucumber, chili aioli	14
garden of eden oshinko, guacamole, fried carrots, nori rice chips, serrano puree	15	elvis presley soft shell crab, cucumber, salmon, crab mix, lotus chips, chili aioli	16
hamachi bruschetta panko fried, kani, avocado, hamachi ceviche, serrano guacamole	15	shiso crunchy citrus seasoned salmon, avocado, tuna, shiso, spicy garlic soy, crispy shallots	14
		green lotus cucumber/seaweed wrapped, salmon, yellowtail, snow crab mix, avocado, serrano	18

TRADITIONAL MAKI

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

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

DESSERT

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