

## Kitchen

### MEATS & FISH

**American Wagyu Ribeye 88**  
7oz American Wagyu, Black Pepper Sauce,  
Black Truffle, Yuzu Daikon, Scallion Chive Salad

**Hay-Smoked Miso Duck Breast 58**  
Duck Fat Scallion Pancake, Scallion Salad,  
Miso Hoisin, Sweet Potato Chips

**Miso Black Cod 44**  
Spiced Rice Crunch, Pickled Cucumber

**Octopus & Miso Grits 36**  
Whole Octopus Leg, Takoyaki-Style Glaze,  
Wasabi Mayo, Nori, Bonito Flakes

## Rice & Noodle

**Wagyu Fried Rice 36**  
Ikura, Garlic, Onion, Scallions

**Duck Shoyu Mazemen Brothless Ramen 28**  
Duck Breast, Chicken, Bamboo Shoot,  
Ramen Egg, Chive

**Uni Carbonara Udon 56**  
Mentaiko Cream, Ikura, Nori Purée, Parmesan

**Umi Masu Clay Pot Rice 48** \*Serve Tableside  
Garlic Teriyaki Ocean Trout, Ikura, Mushrooms,  
Enoki Tempura, Zucchini **+Ikura 30(GR) 19**

### SIDE

Edamame 7  
Miso Soup 7  
Cucumber Wakame 6  
Duck Fat Scallion Pancake 9

### ADD-ONS

Fresh Wasabi 5(GR) 18  
Black Truffle 1(GR) 11  
Ikura 30(GR) 19

## Tasting Menu

A seasonal multi-course tasting experience  
that reflects the chef's selection, progression,  
and approach to flavor.

### Signature Tasting 145

Oyster & Ikura  
Yellowtail Jalapeño  
Black Truffle Miso Grits Arancini  
Kanpachi / Umi Masu Sushi  
Miso Black Cod  
Hay-Smoked Miso Duck Breast  
Miso Soup  
Dessert Tasting

### Dining Room Omakase 185

Oyster & Ikura  
Yellowtail Jalapeño  
Crispy Spicy Tuna Pavé  
**SUSHI**  
Ika, Shiromi, Shima Aji,  
Hikarimono, Zuke, Toro,  
Saba Bozushi, Uni Hotate  
- Supplement: 3g Ossetra Caviar +16

### TEMAKI

Negitoro Ikura  
Kabayaki Unagi Tempura  
- Supplement: Aburi A5 Wagyu Sushi +18  
Tamago  
Duo Miso Soup  
Dessert Tasting



## House Croissant

Butter Wave Croissant With Whipped Butter, Mountain Litsea 8

### ENJOY IT WITH

Snow Crab, Ikura, Mentaiko Whipped Mascarpone, Nori 12

Truffle, Mushroom Truffle Marscapone Whipped, Chive, Gruyère Cheese 12

Mapo Tofu Chili Dust, Chili Oil, Tofu Puree 8

Ossetra Caviar 10(GR), Mascarpone Cream, Chive 49

## Caviar Service 135

Ossetra Caviar 28(GR), Croissant, Madeleine, Tamago, Yuzu Mascarpone, Japanese Tartar, Shallots, Chive

## Starters

### RAW

Oyster & Ikura 2pcs 12

Cilantro Salsa, Aged Black Vinegar

Yellowtail Jalapeño 28

Watermelon Radish, Pink Lady Radish, Jalapeno, Cilantro, Chili Ponzu Sauce

Crispy Spicy Tuna Pavé 24

Jalapeño, Cilantro, Umami Glaze, Chili Aioli

A5 Wagyu Carpaccio 42

Arugula, Yuzu Olive Oil, Ponzu, Parmigiano, Yuzu Kosho Aioli, Crispy Rice

### WARM

Miso Grits Arancini 24

Truffle Cream, Mozzarella, Nori Purée

Smashed Wagyu Brioche 2 pcs 29

American Wagyu, House Brioche, American Cheese, House Pickles, Caramelized Onion, Shiso Aioli, Fries

Miso Baked Shrimp & Eggplant 22

Mushrooms, Zucchini, Tofu

Tempura Tasting 25

Shrimp, Octopus, White Fish, Mushroom, Sweet Potato, Broccolini, Nori Salt, Lemon, Tentsuyu

Corn Ribs 19

Garlic Sacha Soy, Saikyo Miso, Nori Flakes

## Kushiyaki

### 2 SKEWERS

Chicken Thigh 14

Green Onion, Garlic Butter Teriyaki

Chicken Breast 18

Wasabi, Truffle Tare

Shioyaki Chicken Wings 17

Chili Ponzu Slaw

Hay-Smoked A5 Wagyu 35

Wasabi, Pickled Ramps

Mixed Mushroom 14

Smoked Scallion Puree, Sacha Shoyu

Zucchini Tofu Brûlée 13

Chili Dust

Roma Tomato 13

Garlic confit Purée, EVOO, Shiso

Crispy Tofu 12

Black Vinegar Chili Soy, Scallions, Cilantro

## Sushi

Sashimi 6 pcs 36 12 pcs 72

Chef-Seasoned Nigiri 6 pcs 60 12 pcs 120

Tuna Tasting 6 pcs 68

**NIGIRI** 2 pcs -AVAILABLE AS TEMAKI +4

### RAW

Madai 16

Shiso, Ume, Lemon, Honey

Kanpachi 15

Shallot Ponzu, Chive

Hamachi 16

Cilantro Salsa, Avocado

Umi Masu 17

Hay Smoked, Pickled Ramps

Shime Saba 21

Batara Kombu, Ginger

Uni Hotate 22

Hokkaido scallop, sea urchin, yakinori

Toro Tartare 24

Uzura, Scallions

### BINCHOTAN-SEARED

Hirame, Engawa 16

Chives, Ponzu Jelly

Kinmedai 29

Nori Salt, Lemon

Toro Sukiyaki 28

Quail egg, Kizami Wasabi

Sawara 23

Nori Su, Cabbage Chips

Aburi A5 Wagyu 38

Ossetra Caviar, Chives

### BOX

Chirashi 58

Toro Uni Ikura Box 68

## Maki

AVAILABLE AS 2 TEMAKI FOR THE SAME PRICE

Yellowtail Jalapeño 18

Yuzu Aioli, Chili Dust, Leeks, Cucumber, Lime Zest

Cali Crunch 19

Real Crab, Shiso Aioli, Cucumber, Avocado, Crispy Rice

Shiitake Chili Avocado 16

Chili Dust, Leeks, Scallions, Spicy Mayo, Crispy Rice

Aburi Spicy Tuna 18

Spicy Tuna & Seared Tuna, Cilantro, Jalapeño, Everything

Seasoning, Umami Glaze, Spicy Mayo, Rice Pearl, Cucumber

Sun-Dried Tomato & Salmon 18

Shiso, Cucumber, Lemon Zest

Black Pepper Wagyu 22

American Wagyu, Garlic Black Pepper Soy Glaze, Chili Ponzu Slaw, Potato Crisps, Chive

Shrimp Katsu & Japanese Tartar 17

House Unagi Glaze, Chili Aioli, Cucumber, Chive

Double Unagi & Tamago 19

Kabayaki Eel, Tempura Eel, Cucumber, House Unagi Glaze

Akami & Hotate 24

Tuna, Scallop, Bay Scallop Katsu, Wasabi Aioli, House

Unagi Glaze, Rice Pearl, Cucumber

Negitoro Ikura 39

Chopped Fatty Tuna, Ikura 30(GR), Wasabi, Scallions

Toro Trio Maki 48

O-Toro, Chu-Toro & Akami, Scallion, Wasabi