

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

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
Ossetra Caviar 3(GR) 16

Tasting Menu

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

Signature Tasting 145

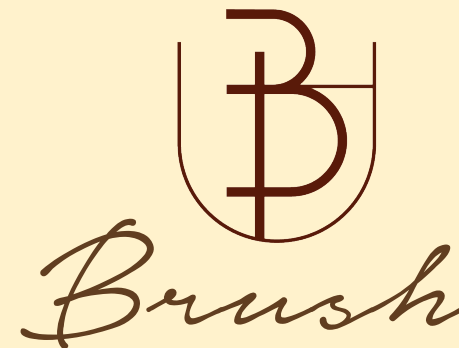
Oyster & Ikura
Yellowtail Jalapeño
Black Truffle Miso Grits Arancini
Kanpachi / Umi Masu Sushi
Miso Black Cod
Hay-Smoked Miso Duck Breast
Miso Soup
Dessert Tasting

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

#02



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

- Ikura Fries 39
 - Ikura 30(GR), Plum Seasoning, Wasabi Aioli, Umami Glaze, Nori, Chive
- 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Sushi

- Sashimi 6 pcs 36 12 pcs 72
- Chef-Seasoned Nigiri 6 pcs 60 12 pcs 120
- Tuna Tasting 6 pcs 72

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 30
 - Uzura, Scallions

BINCHOTAN-SEARED

- Hirame, Engawa 16
 - Chives, Ponzu Jelly
- Kinmedai 29
 - Nori Salt, Lemon
- Toro Sukiyaki 35
 - Quail egg, Kizami Wasabi
- Sawara 23
 - Nori Su, Cabbage Chips
- Aburi A5 Wagyu 38
 - Ossetra Caviar, Chives

BOX

- Chirashi 58
- Toro Uni Ikura Box 75

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 45
 - Chopped Fatty Tuna, Ikura 30(GR), Wasabi, Scallions
- Toro Trio Maki 48
 - O-Toro, Chu-Toro & Akami, Scallion, Wasabi