

NIGIRI SUSHI • SASHIMI

2 piece nigiri / 5 slices sashimi

MAGURO	big eye akami	7 / 14	UNI	sea urchin roe	8.5 / 17
HAMACHI	yellow tail jack	7.5 / 15	IKURA	salmon roe	7 / 14
SAKE	salmon	6.5 / 13	ANKIMO	monkfish liver	7.5 / 15
TAI	snapper	7.5 / 15	UNAGI	bbq eel	7 / 14
SABA	mackerel	7 / 14	TAMAGO	japanese omelet	5.5 / 11
HOTATE	scallop	6.5 / 13			

ROASTED • TEMPURA

BUTTERMILK FRIED BRUSSELS SPROUTS panko / pancetta / oyster mushroom / ao nori / shichimi-barley miso aioli 9

NASU MISO roasted alba farms eggplant / hachiyo & saikyo miso / chestnuts / crispy genmai 8

IKA-MARUYAKI whole grilled marinated squid / tokyo negi / uni-tamari / spicy miso / mentaiko aioli 12

KAKIAGE TEMPURA burdock root / yellow onion / sweet potato / shungiku / maitake mushroom / bonito-soy broth 9

SEARED WAGYU TATAKI beef in the raw / pea tendrils / julienne wasabi / crispy garlic / yuzu pepper / tangerine ponzu 15

CURED • SALAD • CRUDO

APPLE SEAWEED SALAD silken tofu / fennel / pickled daikon & carrot / bonito flake / citrus brown rice vinaigrette 7

BIBB SALAD butter lettuce / little gem / sesame-garlic tamari / yuzu zest / miso vinaigrette 8
with dungeness crab meat 19

BEET CURED OCEAN TROUT crispy potato & burdock root / mizuna / dill / shiso / yuzu aioli / sansho pepper oil 12

KARA MAGURO tuna tartare / yama imo / kimchi / fresh wasabi / quail egg yolk / spicy soy / toasted nori / endive 15

SUMI GRILLED • SAUTÉ • PAN ROASTED

HERB OIL POACHED COD miso cured / savoy cabbage / enoki mushroom / umami duxelle / soy dashi consommé 24

SUMI GRILLED CHICKEN LEG & THIGH shio koji-malt cured / treviso / miso cured egg yolk / lemongrass chicken jus 18

SEA URCHIN FETTUCINE smoked miyagi oyster / ikura / fresh black truffle / shaved bonito 27

WHOLE GRILLED BRONZINO grilled bamboo shoot quinoa / kombu-matsutake consommé 31

CEDAR PLANK ROASTED KING SALMON sendai miso / broccoli di ciccio / tokyo turnip 23

MISO-KOJI MALT CURED KUROBUTA PORK CHOP 12 oz charcoal grilled / roasted root vegetables / veal jus 28

SNAKE RIVER BAVETTE STEAK 10 oz charcoal grilled / fresh herb paste / marble potato / tamari-caramelized shallot 29

28-DAY DRY-AGED BONE-IN NEW YORK STEAK 14 oz

coal roasted carrot & endive / herb paste / fresh wasabi / tamari-caramelized shallot 42

HIBACHI TABLE TOP GRILL

available only on the patio weather permitting

thin sliced wagyu beef tongue / fleur de sel / shichimi / spicy miso / scallion / sudachi citrus
set for two diners