

salads

MIXED GREENS /12
ginger carrot miso dressing

WARM MUSHROOM SALAD /15
mustard greens, garlic chips, sake soy

SEAWEED SALAD /12
gomae dressing, pickled cucumber

raw seafood

KANPACHI /18
avocado, celery, cilantro, citrus soy

BLACK SEA BASS CARPACCIO /18
shiso, fennel oil, chili lime tosazu, furikake lavosh

SHISO CURED SALMON /18
beets, wasabi creme fraiche

SWEET SHRIMP TARTARE /16
wasabi soy, american caviar

TUNA CRISPY RICE /17
korean chili mayo

UNI CRISPY RICE /22
jalapeno soy, wasabi, micro cilantro

soups

MISO SOUP /8
hon shimeji mushrooms, scallions

CHILLED CONSOMMÉ /14
smoked duck, spring garlic, english peas

cold appetizers

TUNA SPRING ROLL /16
chili carrot coulis

KING CRAB /24
asparagus, pickled ramps, sauce gribiche

TAMAGOYAKI /12
smoked trout, ikura, radish

WAGYU BEEF TARTARE /18
quail egg, japanese pullman bread, classic flavors

FOIE GRAS & TUNA /21
umeshu cherries, spiced cashews

hot appetizers

CRISPY ALMOND SHRIMP /18
petite herbs, sudachi vinaigrette

DUCK À L'ORANGE /21
confit, walnuts, winter greens

FOIE GRAS SHORTRIB GYOZA /18
plum sake glaze, sour cherries

GRILLED SQUID /14
grated daikon, ginger soy dashi

UNI POACHED EGG /16
creamy tofu soy, winter beans, green tea salt

BLACK COD SHUMAI /17
lobster coral yuzu sauce, mentaiko

tarts/tacos

TUNA TACOS /18
jicama, cucumber, scallions

LOBSTER TACOS /21
japanese mustard, shiso, chinese celery

TUNA TARTS /21
creamy ponzu, micro shiso, white truffle oil

LITTLENECK CLAM TARTS /16
garlic confit, bonito, nori

tempura

SEAFOOD /22
shrimp, oyster, lobster, clam, scallop, seabass

MUSHROOMS /15
japanese varieties

ONION RINGS /9

VEGETABLES /9

mains

STEAMED COD /28
swiss chard, artichokes, beets, ginger dashi

MISO GLAZED SEABASS /32
crispy rice cake, bonito, furikake

BLACKENED SKATE /26
kale ohitashi, red yuzu kosho, lotus chips

GUINEA HEN /26
japanese eggplant, caramelized apple, carrot ginger

STEAK AU POIVRE /35
japanese sweet potato kakiage

YASAI ITAME /24
seasonal vegetables, beet glacée, crispy gobo, buckwheat risotto

rolls

SHRIMP TEMPURA /14
creamy calamansi truffle

YELLOWTAIL JALAPENO /12
kimchee miso

SALMON AVOCADO /12
sundried tomato purée, ochazuke

YASAI /11
arugula, mizuna, kaiware, ume dressing

TORO SCALLION /16
pickled daikon

SPICY TUNA /14
kochujang mayo

CRUNCHY SNAPPER /12
asparagus, arugula, tonkatsu tartar sauce

BBQ EEL /14
avocado, candied bacon

LOBSTER ROLL /18
dehydrated orange, creamy sansho

sushi/sashimi

2PC PER ORDER

MAGURO
big eye /10 tataki /11

HAMACHI
*yellowtail /9
yellowtail belly /10
striped jack /11
amberjack /11*

SHIROMI
*japanese red snapper /11
fluke /8 fluke fin /9*

UNI
sea urchin /13

EGG
gyoku /7

CAVIAR
*salmon egg /13
spicy caviar /11*

SHELLFISH
*live maine lobster /15
sweet shrimp /11
shrimp /9
squid /10
octopus /10
scallop /11*

SALMON
*scottish salmon /9
salmon belly /10
smoked salmon /11*

EEL
*sea eel /11
unagi /11*

omakase

SUSHI/SASHIMI
chef's selection
48

FULL COURSE TASTING
only available for the entire table
85/125