

FROM THE KITCHEN

CAVIAR | 125+

chef's accompaniments

Chilled Eros Oysters | 5 ea
green grape ajo blanco,
almond, cucumber

Miso Soup
shiitake, green onion,
hijiki seaweed | 7

Shishito Peppers
kabayaki, sesame,
smoked salt | 10

Snap Pea Caesar
colatura bread crumb,
japanese caesar, parmesan | 12

Pea Toast
yuzu ricotta, lardo,
black pepper-sakura honey | 14

Banana Blossom Salad
roasted chicken,
herb nuoc cham, peanut | 12

Brussels Sprouts
nuoc cham, thai herbs,
puffed rice | 12

Pork Spare Rib
spicy kabayaki, peanuts | 8

Shrimp Lumpia
pico de gallo, calamansi,
fermented chile | 16

Mongolian Beef
buttermilk gnocchi parisienne,
kai lan, sesame | 18

Chiang Mai Duck Carnitas
green papaya slaw,
scallion pancake, cilantro | 20

Unagi & Foie Gras
darjeeling kabayaki,
satsuma-grapefruit salad | 32

Szechuan Lamb Neck Tostada
fiddleheads, garbanzo, yuba | 15

Roasted Asparagus
english muffin, onsen egg,
gochujang cheez whiz | 15

Vegetable Fried Rice | 14

Shrimp Teriyaki Fried Rice
koshihikari-forbidden rice blend,
gobo, pineapple | 18

Crispy Soft Shell Crab Tacos
pork carnitas, ramen aioli,
chayote | 26

Singapore Black Pepper Lobster
egg, scallion, thai chile | 36

Wok Roasted Surf Clam
garlic, vermicelli, black vinegar | 16

Wagyu Beef Dumplings
cheddar dashi,
koshi condiment,
braised lettuce | 17

Roasted Turbot
burnt coconut adobo, ube,
artichoke | 29

Chow Fun Noodles
pea tendrils, shiitake,
broccoli di ciccio | 16

Korean Ricecakes
kalbi oxtail, garlic,
kimchee | 18

Ramen Noodle Cacio e Pepe
miso butter, pecorino | 16

A5 Wagyu Sirloin
sukiyaki, salts | 30/oz

SASHIMI

***Uni Spoon**
osetra caviar, quail egg yolk,
yuzu | 19

***Tai - Sea Bream**
charcoal lemonade,
ginger crema,
haskap berry | 17

***Suzuki - Bass**
maguro shirodashi,
lemongrass, garlic | 20

***Hotate - Hokkaido Scallop**
green garlic, xo, smoked curd | 20

***Uni - Live Santa Barbara Urchin**
thai curry, yuzu marmalade,
naan | 36

***Tairagai - Pen Shell Clam**
yellow chive, uni, kabanosy | 26

***Lubina - Spanish Sea Bass**
green chermoula, sultanas,
preserved lemon gremolata | 17

***HiramaSa - Kingfish**
fermented squash, peas,
shio kombu | 20

***Hamachi Duet - Yellowtail**
banana, black truffle, shallot | 27

***Sake - Salmon**
black bean, ginger, cilantro | 17

***Sakura Masu - Cherry Blossom Trout**
cherry blossom creme fraiche,
rhubarb, cocoa tahini crumble | 26

***Kampachi - Amberjack**
black sesame, goji, citrus | 18

Tako - Octopus
warm sesame oil, ginger,
barrel aged tamari | 16

***Maguro - Tuna**
avocado mousse, shallot,
nasturtium | 21

***Spicy Tuna & Foie Gras Tataki**
aji amarillo, rhubarb,
black walnut | 25

***A5 Wagyu Beef Tartar**
osetra caviar, shokupan,
doritos | 35

DESSERT

Peanut Butter Custard
tostones, muscat grapes,
honeycomb | 12

Butter Mochi Cake
sea buckthorn, mango,
kokuto-almond crumble | 12

Chef, Owner | Ken Oringer
Chef, Partner | Tony Messina

Sashimi Chef | Andres Carmona
Sushi Chef | Akira Sugimoto

A 3% Kitchen Provision will be added to all food items to help ensure a better wage for our non-tipped team members.

A 3% Covid Recovery will be added to your check to help with safety expenses and adjustments needed to adhere to state guidelines through the pandemic

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

NIGIRI (2pcs)

Cucumber
bottarga | 9

Goat Butter Roasted Sweet Potato
vadouvan, creme fraiche,
toasted milk solids | 8

***Hirame - Fluke**
radish, lemon oil | 10

***Tai - Sea Bream**
yuzu-miso dressing | 10

***Suzuki - Japanese Bass**
walnut chimichurri, dehydrated olive | 12

***Sayori - Needlefish**
shiso, ume, ginger | 10

***Yari Ika - Japanese Squid**
black pepper-uni butter | 10

***Botan Ebi - Spot Prawn**
yuzu-egg yolk vin,
kumquat, garlic | 10 ea

***Hotate - Scallop**
scallion, fish sauce dressing | 13

***Ikura - Smoked Salmon Roe**
drawn butter | 9

***Engawa - Turbot Fin**
lightly torched | 10

***HiramaSa - Kingfish**
wasabi dressing | 13

***Hamachi - Yellowtail**
ponzu powder, pickled chili | 9

***Sake - Ora King Salmon**
beet, gochujang | 9

***Sake Toro - Smoked Ora King Salmon Belly**
spicy vinaigrette, red cabbage,
worcestershire | 9

***Masu - Loch Etive Trout**
wasabi creme fraiche, ikura, dill | 9

***Kampachi - Amberjack**
spicy jicama | 9

***Shima Aji - Striped Jack**
spicy squid emulsion, anise hyssop | 12

***Nodoguro - Rosy Seabass**
onion, uni | 18

Dashi Maki Tamago
dashi gelee | 8

***Uni - Sea Urchin**
inari, konbu-ume condiment | 16

***Jo Uni - Japanese Urchin**
fresh wasabi | MP

***Saba - Mackerel**
scallion, ginger | 8

***Akami - Tuna**
pickled scallion, lemongrass | 13

***Toro - Fatty Tuna**
uni powder, nori reduction | 24

***Tako - Japanese Octopus**
chile crisp, meyer lemon, peanuts | 12

Unagi - Freshwater Eel
mushroom crema,
foie gras kabayaki | 17

Foie Gras
bananas foster, toasted coconut,
coffee oil | 18

A5 Wagyu Sirloin
soy koji, fried garlic, negi | 31

MAKIMONO

Fried Pickle
ikura, miso ranch, yuzu kosho | 10

***Spicy Tuna**
rocoto pepper, avocado, tenkasu | 15

***Salmon & Cucumber**
moromiso | 15

***Hamachi Negima**
pickled banana pepper, scallion | 15

***Negi Toro**
scallion, gari, shallot | 36

***Tri-Color Oshizushi**
tuna, yellowtail, salmon,
torched mayo, chile | 22

California
snow crab, cucumber, avocado | 25

Enter the Dragon
shrimp katsu, unagi, avocado | 19

COCKTAILS | 16

Geranium 75

beefeater gin, lemon, ginger-geranium tea, bubbles

Cabo Rojo

santa teresa, jamaican rum, lime, demerara, strawberry campari

Mexican Firing Squad Special

blanco tequila, lime, pomegranate, ango

Amor Prohibido

nikka coffey gin, wahaka mezcal, ancho verde, bok choy, lime

Yuzu G&T

beefeater gin, yuzu sake, grapefruit, thyme, black pepper, tonic

Ragamuffin

derrumbes san luis potosi mezcal, campari, lime, blood orange

Smith Swizzle

santa teresa & jamaican rum, pineapple, lapsang souchong, green chartreuse, lime, angostura

Honey Land

laphroaig, lemon, honey, saffron, absinthe

Alaska

plymouth gin, yellow chartreuse, regan's orange bitters

Persimmon Kiss

mezcal, persimmon, campari, sweet vermouth

Arrow First

black sesame-infused rye, punt e mes, angostura

SPIRITLESS | 11

Tyler's Day

lemon, cinnamon, ume soda

Bitter Twin

grapefruit, black pepper, thyme, tonic

Kimino Ume Soda

Kimino Mikan Soda

WHISKY FLIGHT | 64

1oz pours

Akashi Sherry Cask (50%)

Kaiyo The Sheri (46%)

The Fukano 16 year Sherry Cask (45%)

WINE BY THE GLASS

BUBBLES

Chardonnay+ 'Ultra Brut' Laurent-Perrier, Champagne | NV 40

Xarello+ 'Blanc de Blancs' Raventós, Conca del Riu Anoia | 2017 16

ROSE

Grenache+ Bieler Père et Fils, Provence | 2019 16

WHITE

Sauvignon Blanc La Chapinière, Touraine | 2019 15

Chardonnay Calera, Central Coast | 2018 16

RED

Pinot Noir Valrav, Sonoma | 2019 18

Cabernet Sauvignon Aguijón de Abeja, Salta | 2017 16

SAKE BY THE GLASS

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|---|----|
| Wakatake Junmai Daiginjo, Shizuoka | 16 |
| Hakkaisan Junmai Ginjo, Niigata | 16 |
| Hot Sake Pitcher | 20 |

BEER

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| Sapporo Lager, Japan 12 oz | 7 |
| Night Shift "Night Lite" Lager, MA 16oz | 10 |
| Hitachino Yuzu Lager, Japan 12 oz | 11 |
| Stillwater "Extra Dry" Sake Style Saison, CT 16oz | 11 |
| Hitachino White Ale, Japan 11.2oz | 14 |
| Night Shift "Santilli" Pale Ale, MA 16 oz | 12 |



SAKE BY THE BOTTLE

SPARKLING

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| Hakkaisan 'Awa' Clear Sparkling, Niigata 360 ml | 85 |
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HONJOZO

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| ENTER.SAKE "Black Dot" Aichi 720ml | 75 |
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NIGORI

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| Rihaku "Dreamy Clouds" Shimane 300ml | 40 |
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JUNMAI

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| Bunraku "Nihonjin No Wasuremono" Yamahai Saitama 300ml | 35 |
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JUNMAI GINJO

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| Hakkaisan Niigata 720ml | 98 |
| Hakkaisan Snow Niigata 720ml | 145 |

JUNMAI DAIGINJO

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| Soto Niigata 300ml | 55 |
| Wakatake "Onikoroshi - Demon Slayer" Shizuoka 720ml | 100 |
| Ryujin "Dragon God" Namazuma Gunma 720ml | 115 |
| Ozé x Rosé Gunma 720ml | 90 |

SPECIAL PRESS

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|---------------------------------------|-----|
| Dassai 23 Yamaguchi 300ml | 100 |
| Katsuyama "Ken" Miyagi 720ml | 138 |

WINE BY THE BOTTLE

CHAMPAGNE

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| Moutard 'Cuvée des 6 Cépages' Brut Nature, 2009 | 150 |
| La Closerie (Prevost) 'Les Beguines Climax' Extra Brut | 360 |
| Salon 'Le Mesnil' Blanc de Blancs Grand Cru Brut 1997 | 1075 |
| Leclerc Briant Reserve Brut NV | 168 |
| Louis Roederer 'Cristal' Brut, 2012 | 700 |
| Laurent-Perrier 'Grand Siecle' Brut, NV | 350 |
| Le Mesnil Blanc de Blanc Grand Cru Brut, NV | 115 |

NOT CHAMPAGNE

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|---|----|
| Raventós 'Blanc de Blancs' Conca del Riu Anoia 2016 | 64 |
| Domaine Lelièvre , Brut Leucquois | 60 |
| Miller High Life <i>in a Champagne Bottle</i> American Lager | 18 |

ROSE

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| Hondarrabi Zuri+ Ulacia, Getariako Txakolina 2019 | 55 |
| Cinsault+ Triennes , Méditerranée Rosé 2019 | 55 |

WHITE

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| Sauvignon Blanc Château de Sancerre, Sancerre 2017 | 95 |
| Turbiana 'L Lac, Lugana 2018 | 70 |
| Albariño Do Ferreiro, Rías Baixas 2018 | 77 |
| Koshu Chateau Mercian, Yamanashi Japan 2017 | 100 |
| Gruner Veltliner Domäne Wachau, Reid Liebenberg Federspiel 2018 | 75 |
| Gewurztraminer Trimbach, Alsace 2017 | 85 |
| Chardonnay Domaine des Hâtes, Chablis 2018 | 85 |
| Chardonnay Matthiasson 'Linda Vista Vineyard', Napa Valley 2018 | 90 |
| Viognier 'Les Vignes d'A Cote' Yves Cuilleron, Rhone 2018 | 80 |
| Cortese Fontanafredda, Gavi di Gavi 2018 | 60 |
| Chenin Blanc 'Les Moulins' Guiberteau, Saumur 2018 | 88 |
| Chenin Blanc 'Le Haut-Lieu' Huet, Vouvray Demi-Sec 2016 | 110 |

RED

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| Gamay Marcel Lapiere, Morgon 2019 | 115 |
| Pinot Noir Chambolle-Musigny, Ghislaine Barthod 2014 | 200 |
| Pinot Noir 'Au Chouillet' Domaine Lécheneaut, Nuits-St.-Georges 2015 | 225 |
| Pinot Noir Illahe, Willamette Valley 2019 | 75 |
| Pinot Meunier Amalie Robert, Willamette Valley 2017 | 88 |
| Sangiovese+ Giornata "Gemellaia" Paso Robles 2014 | 100 |
| Tempranillo La Perla, Crianza, Rioja 2015 | 56 |
| Syrah Yves Cuilleron "Les Vignes d'a Cote" Collines Rhodaniennes 2017 | 70 |