

COLD PLATES

*Uni Spoon

osetra caviar, quail egg yolk, yuzu | 17

*Kaki - Nonesuch Petite Oyster

green strawberry, rhubarb, champagne | 6 ea

*Raw Scottish Langoustine

kaffir lime, loomi, citrus oil | 18 ea

*Smoked Hamachi Tartar

nori cup, caviar | 16

Spicy Mango Salad

turmeric nuoc cham, peanuts, fava leaves | 9

*Tuna Tartar

mortadella, peanut satay, orange | 19

HOT PLATES

Miso Soup

shiitake, green onion, hijiki seaweed | 6

Shishito Peppers

kabayaki, sesame, smoked salt | 8

Japanese Milk Bread

aromatic butter | 3

Brussels Sprouts

nuoc cham, thai herbs, puffed rice | 11

Wok Charred Broccoli Rabe

fish sauce caramel, almond | 10

Grilled Oysters (3)

charred negi, iberico chorizo, ketchup oil | 15

King Crab Kushiyaki

black lime butter | 20

Grilled Green Asparagus

nasturtium-mint pesto, salmon roe, sunny-side up egg | 12

Sautéed Surf Clam

garlic, spigarello, vermicelli | 14

Fried Chicken Steam Bun

buttermilk ranch, kimchee | 8 ea

Berkshire Pork Belly Steam Bun

pickled vegetables, chile aioli, japanese bbq sauce | 6 ea

Orange Tofu "Food Court Style"

ginger, garlic, sesame | 10

Elotes-Style Takoyaki

bonito flakes, tain, cotija | 12

Rock Shrimp Tempura

chile aioli, korean chile threads | 19

Pork Spare Rib

spicy kabayaki, peanuts | 10

Chiang Mai Duck Carnitas

green papaya salsa, scallion pancake, baby shrimp | 15

Scallion Pancake Pizza

thai basil, mozzarella | 14

Grilled Hamachi Kama

korean bbq glaze | 20

Unagi & Foie Gras

kabayaki, saskatoon berry | 25

Bulgogi Beef Shortrib

chapchae, sesame, mushrooms | 13

Wagyu Beef Dumplings

cheddar dashi, braised lettuce | 18

Softshell Crab Chow Fun Noodles

ramps, corn, green garlic | 21

Spring Pea Dumpling Cacio e Pepe

hazelnuts, ricotta, ramps | 17

Korean Ricecakes

kalbi oxtail, kimchee butter, gremolata | 14

Grilled Octopus

smoked schmaltz, butterball potato, black garlic romesco | 21

Lobster Fried Rice

singapore black pepper, onsen egg, fried garlic | 28

A5 Wagyu Sirloin on Hot Rock

sweet onion jus, salts | 30/oz

MAKIMONO

Snow Crab Tempura Roll

avocado, chile, basil | 25

Lobster BLT Roll

brown butter mayonnaise, pickled celery | 22

Mushroom Katsu Roll

aji panca, hajikami ginger | 10

*Hamachi Negima Roll

mala oil, grapefruit, scallion | 16

*Salmon and Cucumber Roll

barely cooked carpaccio, miso cream cheese, sesame | 15

*Spicy Tuna Roll

rocoto pepper, avocado, tenkasu | 16

Enter the Dragon Roll

unagi, rock shrimp, avocado | 19

Cheeseburger Roll

potato strings, tomato, secret sauce | 10

HANDROLLS

*Salmon & Cucumber

chile aioli, wasabi tobiko | 7

*Tuna & Lobster

avocado, black truffle, shiso | 35

OTHER STUFF

Omakase 135/195

chef's choice

Whole Tray of Maine Uni

make your own handroll | 65

10 Piece Nigiri Omakase

traditional | 58

nontraditional | 90

Caviar

chef's accompaniments (125+)

SASHIMI

***Tai - Sea Bream**

tamarind, carrot, thai basil | 18

***Nantucket Bay Scallops**

citruses, juniper, myoga | 20

***Hotate - Hokkaido Scallop**

maitake mushroom, chinese chive vin, candied bacon jam | 20

***Suzuki - Bass**

maguro shirodashi, lemongrass, garlic | 20

***Lubina - Spanish Sea Bass**

green chermoula, sultanas, preserved lemon gremolata | 16

***Hiramasa - Kingfish**

rhubarb, salsify, macadamia nut | 18

***Shima Aji - Striped Jack**

chicory, pepitas, goji | 20

***Sakura Masu - Cherry Blossom Trout**

cucumber, creme fraiche, myoga | 19

***Kampachi - Amberjack**

pisco leche de tigre, burnt masa, binchotan potato | 19

***Hamachi Duet - Yellowtail**

banana, black truffle, pork belly croutons | 27

***Sake - Salmon**

black bean, ginger, cilantro | 17

***Uni - California Gold Urchin**

oyster butter, potato, thai chili | 27

Tako - Octopus

warm sesame oil, ginger, barrel aged tamari | 16

***Tuna Ceviche Donburi**

coconut, lemongrass, chile | 21

***Ankimo - Monkfish Liver**

shiso diable, kohlrabi, pear | 15

***Spicy Tuna & Foie Gras Tataki**

aji amarillo, strawberry, black walnut | 22

***Maguro - Tuna**

strawberry, burrata, beer vinegar | 20

NIGIRI

***Hirame - Fluke**

radish, lemon oil | 9

***Tai - Sea Bream**

yuzu-miso dressing | 9

***Cucumber**

mojama, olive oil | 8

***Hotate - Scallop**

yuzu kosho, fish sauce dressing | 12

***Medai - Japanese Butterfish**

aka tosaka, mustard seed mignonette | 14

***Hotaru Ika - Firefly Squid**

yuzu kosho, fried garlic, negi | 10

Roasted Carrot

vadouvan crème fraiche, sudachi | 6

***Ikura - Smoked Salmon Roe**

drawn butter | 8

Sazae - Top Shell Snail

garlic butter, parsley | 10

***Suzuki - Black Sea Bass**

scallion, ginger, ponzu | 8

***Shima Aji - Striped Jack**

yellow chive, crispy kale | 10

***Kampachi - Amberjack**

dashi cream, oshinko, bonito flake | 8

***Hamachi - Yellowtail**

ponzu powder, pickled chili | 8

***Kintokidai - Bigeye Snapper**

fresh ginger | 22

***Aka Mutsu - Red Bluefish**

ginger ponzu emulsion | 26

***Sawara - Spanish Mackerel**

apple ponzu, negi | 10

***Aji - Horse Mackerel**

shiso, ginger | 8

***Smoked Mejina - Blackfish**

orange honey kabayaki | 10

***Sake - Ora King Salmon**

beet, gochujang | 8

***Jerk Salmon**

mint za'atar yogurt | 8

***Masu - Loch Etive Trout**

wasabi creme fraiche, ikura, dill | 8

Dashi Maki Tamago

jalapeno, dashi gelee | 14

***Jo Uni - Hokkaido Sea Urchin**

fresh wasabi | 27

***Saba Oshizushi - Mackerel (6 pcs)**

battera kombu | 15

***Maguro - Bluefin Tuna**

nuta, miso marinated pear | 10

Unagi - Fresh Water Eel

mushroom crema, foie gras kabayaki | 16

Grilled Chorizo

pickled ramp | 8

***Chutoro - Medium Fatty Tuna**

soy braised garlic | 18

***Toro - Fatty Tuna**

uni powder, nori reduction | 24

Foie Gras

kabayaki, pineapple | 20

A5 Wagyu Sirloin

soy koji, karashi, fried garlic | 30

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

Sous Chef | Dan Hixson
Sous Chef | Lori Doris

Sushi Chef | Akira Sugimoto

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.