

COLD PLATES

*Uni Spoon

osetra caviar, quail egg yolk, yuzu | 17

*Kaki - Petite Bay Oyster

oxalis granita, rhubarb | 6 ea

Spicy Mango and Pomelo Salad

raw turmeric nuoc cham, peanuts, fava leaves | 9

Shrimp Spring Roll

coconut green curry, shaved vegetables, cilantro | 7 ea

*Smoked Hamachi Tartar

nori cup, caviar | 16

Yunnan Eggplant

crispy beef, shallot, cumin | 9

*Raw Scottish Langoustine

kaffir lime, loomi, citrus oil | 18 ea

*Tuna Tartar

mortadella, peanut satay, seabans | 19

*A5 Japanese Wagyu Beef Tartar

smoked sukiyaki fat, doritos powder, maggi | 32

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

Grilled Green Asparagus

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

Beer Glazed White Asparagus

speck, green almond, yuzu kosho | 16

Fried Chicken Steam Bun

buttermilk ranch, kimchee | 8 ea

Berkshire Pork Belly Steam Bun

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

Pork Spare Rib

spicy kabayaki, peanuts | 10

Rock Shrimp Tempura

chile aioli, korean chile threads | 19

Orange Tofu "Food Court Style"

ginger, garlic, sesame | 10

Chiang Mai Duck Carnitas

green papaya salsa, scallion pancake, baby shrimp | 15

Scallion Pancake Pizza

thai basil, mozzarella | 14

Grilled Kama

korean bbq glaze | 20

Unagi & Foie Gras

kabayaki, saskatoon berry | 25

Morel Mushrooms

pork and shrimp stuffing, poached oysters, fava | 26

Bulgogi Beef Shortrib

chapchae, sesame, mushrooms | 13

Wagyu Beef Dumplings

cheddar dashi, braised lettuce | 18

*Buffalo Mentaiko Spaghetti

egg yolk, nori, shiso | 11

Softshell Crab Chow Fun Noodles

ramps, corn, green garlic | 21

Spring Pea Dumpling Cacio e Pepe

hazelnuts, ricotta, ramps | 17

Miso Marinated Black Cod

spring dug parsnip, white asparagus, hajikami | 29

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

Mushroom Katsu Roll

aji panca, hajikami ginger | 10

Cheeseburger Roll

potato strings, tomato, secret sauce | 10

*Salmon and Cucumber Roll

barely cooked carpaccio, miso cream cheese, sesame | 15

*Hamachi Negima Roll

mala oil, grapefruit, scallion | 16

*Spicy Tuna Roll

rocoto pepper, avocado, tenkasu | 16

Whitefish Taco Roll

pico de gallo, corn tortillas, crema | 10

Enter the Dragon Roll

unagi, rock shrimp, avocado | 19

Snow Crab Tempura Roll

avocado, chile, basil | 25

Lobster BLT Roll

brown butter mayonnaise, pickled celery | 22

Shortrib Futomaki

aparagus, kanpyo, sweet soy | 32

HANDROLLS

*Salmon & Cucumber

chile aioli, wasabi tobiko | 7

*King Crab California

tobiko, avocado | 15

*Tuna & Lobster

avocado, black truffle, shiso | 35

OTHER STUFF

Omakase 135/195

chef's choice

10 Piece Nigiri Omakase

traditional | 58

nontraditional | 90

Caviar

chef's accompaniments | 125+

SASHIMI

*Hirame - Fluke

muscat grape ajo blanco, almond, sea grapes | 16

*Tai - Sea Bream

orange ceviche, red onion, myoga | 18

*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

*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 - Sea Urchin

oyster butter, parsnip, n'duja | 18

Tako - Octopus

warm sesame oil, ginger, barrel aged tamari | 16

*Tuna Ceviche Donburi

coconut, lemongrass, chile | 21

*Ankimo - Monkfish Liver

dan dan peanut sauce, peas, favas | 15

*Spicy Tuna & Foie Gras Tataki

aji amarillo, strawberry, black walnut | 22

*Maguro - Tuna

strawberry, burrata, beer vinegar | 20

NIGIRI

*Tai - Sea Bream

yuzu-miso dressing | 9

*Cucumber

mojama, olive oil | 8

*Mirugai - Geoduck Clam

lime zest | 10

*Hotate - Live Scallop

yuzu kosho, fish sauce dressing | 12

*Sayori - Needlefish

yuzu kosho, shiso | 12

*Hotaru Ika - Firefly Squid

yuzu kosho, fried garlic, negi | 10

Roasted Carrot

vadouvan crème fraiche, sudachi | 6

*Ikura - Smoked Salmon Roe

drawn butter | 8

*Shima Aji - Striped Jack

yellow chive, crispy kale | 10

*Hiramasa - Kingfish

dashi cream, oshinko, bonito flake | 8

*Hamachi - Yellowtail

ponzu powder, pickled chili | 8

*Sawara - Spanish Mackerel

apple ponzu, negi | 10

*Aji - Horse Mackerel

shiso, ginger | 8

*Sake - Ora King Salmon

beet, gochujang | 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

*Iwashi - Japanese Sardine

scallion, ginger oil | 10

*Saba Oshizushi - Mackerel (6 pcs)

battera kombu | 15

*Maguro - Bluefin Tuna

nuta, miso, pickled ramp | 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.