

COLD PLATES

***Uni Spoon**

osetra caviar, quail egg yolk,
yuzu | 16

***Smoked Hamachi Tartar**

nori cup, osetra caviar | 16

Roasted Chicken & Banana Blossom Salad

peanuts, spicy herb vinaigrette | 9

***Kaki - Oyster**

rhubarb, long pepper,
champagne | 6 ea

***Spicy Tuna & Foie Gras Tataki**

aji amarillo, black walnut, pear | 22



HOT PLATES

Miso Soup

green onion, hijiki seaweed | 6

Shishito Peppers

kabayaki, sesame, smoked salt | 8

Brussels Sprouts

nuoc cham, thai herbs,
puffed rice | 10

King Crab Kushiyaki

black lime butter | 20

Pork Belly Steam Bun

pickled vegetables, chile aioli,
japanese BBQ sauce | 6

Peel and Eat Crawfish

really good butter, old bay | 15

Pork Belly Mazemen

deviled eggs, dilly beans,
spicy peanuts | 16

Veggie Ramen

mung bean, bok choy, scallions | 14
add onsen egg | 2
add pork | 4

Wagyu Beef Dumplings

cheddar dashi, braised lettuce | 16

Korean Ricecake

kalbi oxtail, kimchee butter
gremolata | 13

A5 Wagyu Sirloin on Hot Rock

sweet onion jus, salts | 30/oz

NIGIRI (2 pcs)

***Hirame - Fluke**

radish, lemon oil | 9

***Hamachi - Yellowtail**

ponzu powder, pickled chile | 8

***Shima Aji - Striped Jack**

yellow chive, crispy kale | 10

***Sake - Salmon**

beet, gochujang | 8

***Maguro - Bluefin Tuna**

nuta, miso marinated pear | 10

***Toro - Fatty Tuna**

uni powder, nori reduction | 24

***Hotate - Live Scallop**

yuzu kosho, fish sauce dressing | 12

***Smoked Ikura - Salmon Roe**

drawn butter | 8

***A5 Wagyu Sirloin**

soy koji, karashi, fried garlic | 30



MAKIMONO

***Spicy Tuna Roll**

rocoto pepper, avocado, tenkasu | 16

***Salmon and Cucumber Roll**

barely cooked carpaccio,
miso cream cheese, sesame | 15

Lobster BLT Roll

brown butter mayonnaise, pickled
celery | 22

Cheeseburger Roll

crispy potatoes, tomato,