

# PERIGORD BLACK TRUFFLES

## Truffle Spoon

hot dog risotto, pickled apple | 25

## Truffle Ramen Noodle Cacio e Pepe

miso butter, grilled egg | 105

Supplement to Any Dish | 55

# COLD PLATES

## \*Uni Spoon

osetra caviar, quail egg yolk, yuzu | 17

## \*Kaki - Nonesuch Petite

campechana granita, cucumber, chile | 6 ea

## Citrus Salad

pistachio, castelfranco, colatura vinaigrette | 12

## \*Smoked Hamachi Tartar

nori cup, caviar | 16

## Honeycrisp Apple &

## Nebrodingi Mushroom Salad

housemade dashi cheese, speck, baharat | 14

## \*Raw Scottish Langoustine

kaffir lime, loomi, citrus oil | 18 ea

## \*A5 Japanese Wagyu Beef Tartar

wagyu fat béarnaise, tamago, milk bread | 35

# HOT PLATES

## Miso Soup

shiitake, green onion, hijiki seaweed | 6

## Shishito Peppers

kabayaki, sesame, smoked salt | 8

## Brussels Sprouts

nuoc cham, thai herbs, puffed rice | 12

## Stir Fried Japanese Cauliflower & Celery Root

pepperoni xo, shallot | 10

## Baby Potatoes

shio koji butter, smoked seaweeds, trout roe | 12

## Berkshire Pork Belly Steam Bun

pickled vegetables, chile aioli, japanese bbq sauce | 7 ea

## Steak Bomb Steam Bun

ribeye, miso onion, pepperoni | 10

## Pork Spare Ribs

spicy kabayaki, peanuts | 7

## Shrimp Katsu

chile aioli, korean chile threads | 15

## Orange Tofu "Food Court Style"

ginger, garlic, sesame | 10

## Chiang Mai Duck Carnitas

green papaya salsa, scallion pancake, baby shrimp | 15

## Grilled Kama

korean bbq glaze | 20

## Unagi & Foie Gras

kabayaki, cranberry | 26

## Wagyu Beef Dumplings

cheddar dashi, braised lettuce | 18

## \*Buffalo Mentaiko Spaghetti

egg yolk, nori, shiso | 11

## Corn Cacio e Pepe Dumpling

huitlacoche, tomato, ricotta | 17

## Kalbi Braised Oxtail

korean ricecakes, kimchee butter, gremolata | 14

## \*Lobster Fried Rice

singapore black pepper, onsen egg, fried garlic | 28

## \*A5 Wagyu Sirloin on Hot Rock

vidalia 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, lime | 10

## Enter the Dragon Roll

shrimp katsu, unagi, avocado | 19

## Snow Crab Tempura Roll

avocado, chile, basil | 25

## Lobster BLT Roll

brown butter mayonnaise, pickled celery | 22

# HANDROLLS

## \*Salmon & Cucumber

chile aioli, wasabi tobiko | 7

## \*King Crab California

tobiko, avocado | 15

## \*Toro & Lobster

avocado, black truffle, shiso | 45

# OTHER STUFF

## Omakase 135 | 195

chef's choice

## 10 Piece Nigiri Omakase

traditional | 58

## Whole Tray of Maine Uni

make your own handroll | 65

## Caviar

chef's accompaniments | 125+

# SASHIMI

**\*Tai - Sea Bream**

crab apple jam, mastic, apple ash | 16

**\*Mirugai - Geoduck Clam**

mustard seed relish, pear muhammara, mint salsa verde | 22

**\*Hotate - Live 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**

cranberry, black sesame, chile oil | 18

**\*Kampachi - Amberjack**

tepache, spicy pineapple, lap cheong | 20

**\*Hamachi Duet - Yellowtail**

banana, black truffle, pork belly croutons | 27

**\*Shima Aji - Striped Jack "Nacho"**

black salsa, tomatillo, anaheim chile | 20

**\*Sake - Salmon**

black bean, ginger, cilantro | 17

**\*Uni - Maine Urchin**

oyster butter, parsnip, n'duja | 21

**Tako - Octopus**

warm sesame oil, ginger, barrel aged tamari | 16

**\*Ankimo - Monkfish Liver**

crab sambal, black radish, kinako | 15

**\*Maguro - Tuna**

russian potato salad, dill, egg | 20

**\*Tuna Tartar**

mortadella, peanut satay, kumquat | 19

**\*Spicy Tuna & Foie Gras Tataki**

aji amarillo, pear, black walnut | 24

# NIGIRI

**\*Hirame - Fluke**

radish, lemon oil | 9

**\*Tai - Sea Bream**

yuzu-miso dressing | 9

**\*Cucumber**

bottarga, olive oil | 8

**\*Hotate - Live Scallop**

yuzu kosho, fish sauce dressing | 12

**Roasted Carrot**

vadouvan crème fraiche, sudachi | 6

**\*Ikura - Smoked Salmon Roe**

drawn butter | 8

**\*Hamachi - Yellowtail**

ponzu powder, pickled chili | 8

**\*Medai - Japanese Butterfish**

aka tosaka, mustard seed mignonette | 14

**\*Sake - Ora King Salmon**

beet, gochujang | 8

**\*Masu - Loch Etive Trout**

wasabi creme fraiche, ikura, dill | 8

**\*Kamasu - Brown Barracuda**

shio koji, uni | 12

**Dashi Maki Tamago**

jalapeno, dashi gelee | 14

**\*Maine Uni - Sea Urchin**

inari, koji kabocha, ice plant | 12

**\*Jo Uni - Hokkaido Sea Urchin**

fresh wasabi | 27

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

battera kombu | 15

**\*Maguro - Bluefin Tuna**

nuta, miso marinated persimmon | 10

**\*Toro - Fatty Tuna**

uni powder, nori reduction | 24

**Unagi - Fresh Water Eel**

mushroom crema, foie gras kabayaki | 16

**Grilled Chorizo**

pickled myoga | 8

**Foie Gras**

chocolate, ginger, apple | 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.