

WHITE ALBA TRUFFLES

ramen noodle cacio e pepe | 145
miso butter

bay scallop risotto spoon | 45
camembert, mugolio, cider

supplement to any dish | 85

COLD PLATES

*Uni Spoon

osetra caviar, quail egg yolk, yuzu | 17

*Nonesuch Oyster

concord grape granita | 6 ea

*Raw Scottish Langoustine

kaffir lime, loomi, citrus oil | 18 ea

Apple and Matsutake

cider, dashi cheese,
crispy onion | 19

Pear and Mache Salad

camembert, walnut vinaigrette,
smoked duck | 15

*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

Housemade Warm Tofu

porcini, garlic soy, gari | 15

Roasted Kuri Squash

broccolini, hazelnut,
fish sauce caramel | 10

Pork Spare Ribs

spicy kabayaki, peanuts | 7

Crispy Rock Shrimp

chile aioli, korean chile threads | 21

Chiang Mai Duck Carnitas

green papaya salsa,
scallion pancake | 15

French Onion Soup

wagyu sukiyaki, swiss cheese,
maguro shirodashi | 15

Roasted Kama

korean bbq glaze | 20

Unagi & Foie Gras

kabayaki, cranberry, bee pollen | 26

Wagyu Beef Dumplings

cheddar dashi, braised lettuce | 18

Smoked Ricotta

Cacio e Pepe Dumpling

apple, chanterelles, brown butter | 17

Roasted Kurobuta Pork Cheek

pear harissa, garlic scape,
pickled corn | 16

Mochiko Fried Chicken and Waffles

kokuto, sriracha honey, ao nori | 16

Mongolian Beef

romano beans, kai lan,
mung beans | 20

Roasted Pork Belly

ulva, apple pie puree, adobo | 12

Roasted Monkfish

creamed ohitashi spinach, salsify,
black bbq | 32

Shrimp Teriyaki Fried Rice

koshihikari-forbidden rice blend, gobo,
pineapple | 20

Glazed Beef Cheek

shawarma jus, cider braised cabbage,
onion | 24

*A5 Wagyu Sirloin on Hot Rock

sukiyaki, salts | 30/oz

Tuesday | November 12 | 2019

MAKIMONO

*Spicy Tuna Roll

rocoto pepper, avocado,
tenkasu | 16

Enter the Dragon Roll

shrimp katsu, unagi,
avocado | 19

HANDROLLS

*Salmon & Cucumber

chile aioli, wasabi tobiko | 7

*Hamachi Negima

mala oil, grapefruit, scallion | 9

*King Crab California

tobiko, avocado | 15

Lobster BLT

brown butter mayonnaise,
pickled celery | 15

*Toro & Lobster

avocado, black truffle, shiso | 45

*Grilled Toro Sinew

pickled chiles | 16

OTHER STUFF

Omakase 140

chef's choice
add A5 wagyu | 25 pp

Whole Tray of Maine Uni

make your own handroll | 75

Whole Fried Black Bass

shrimp cracker crust, som tum,
bibb lettuce | 65

Caviar

chef's accompaniments | 125+

SASHIMI

*Hirame - Fluke

concord grape, peanut, sea beans | 18

*Ama Ebi - Sweet Shrimp Aguachile

gooseberry, sweet potato, cucumber | 20

*Nantucket Bay Scallop

citrus, ras el hanout, caviar | 23

*Ishidai - Knifejaw

smoked apple, quince, fennel | 21

*Tai - Sea Bream

charcoal lemonade, ginger crema, haskap berry | 18

*Hotate - Scallop

maitake mushroom, cranberry, sikil pak | 20

*Donko - Local Shiitake

lapsang souchang mole, ramps, macadamia | 12

*Suzuki - Bass

maguro shirodashi, lemongrass, garlic | 20

*Lubina - Spanish Sea Bass

green chermoula, sultanas, preserved lemon gremolata | 17

*Hiramasa - Kingfish

tamarind-brown butter, shallot pakora, fig | 20

*Kampachi - Amberjack

pear, culantro, kiwicha | 20

*Shima Aji - Striped Jack

peanut salsa macha, fermented beach plum, key lime | 20

*Hamachi Duet - Yellowtail

banana, black truffle, pork belly croutons | 27

*Sake - Salmon

black bean, ginger, cilantro | 17

*Tachiuo - Cutlass Fish

chestnut, porcini, veal jus | 21

*Uni - Maine Urchin

oyster butter, parsnip, n'duja | 22

Tako - Octopus

warm sesame oil, ginger, barrel aged tamari | 16

*Maguro - Tuna

arancini, sea lettuce pesto, cranberry furikake | 20

*Spicy Tuna & Foie Gras Tataki

aji amarillo, huckleberry, black walnut | 25

NIGIRI

*Hirame - Fluke

radish, lemon oil | 9

*Tai - Sea Bream

yuzu-miso dressing | 9

*Cucumber

bottarga, olive oil | 8

Roasted Shiitake Mushroom

soy, fried garlic | 8

*Hotate - Hokkaido Scallop

yuzu kosho, fish sauce dressing | 12

Roasted Carrot

vadouvan crème fraiche, sudachi | 6

*Ikura - Smoked Salmon Roe

drawn butter | 8

*Zuke Inada - Baby Hamachi

wasabi dressing | 12

*Kampachi - Amberjack

spicy jicama, kaiware | 10

*Shima Aji - Striped Jack

teriyaki braised liver | 10

*Kamasu - Brown Barracuda

miso dare | 12

*Hamachi - Yellowtail

ponzu powder, pickled chili | 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

*Maine Uni - Sea Urchin

inari, konbu-ume condiment | 12

*Jo Uni - Hokkaido Sea Urchin

fresh wasabi | 27

*Sanma - Japanese Knifefish

ginger scallion oil | 12

*Sawara - Spanish Mackerel

shiso, anchovy | 10

*Saba Oshizushi - Mackerel (6pcs)

battera kombu | 15

*Maguro - Bluefin Tuna

nuta, fig miso | 12

*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

apple, earl grey, chocolate | 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

Sous Chef | Alex Willis
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.

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.