

## WHITE ALBA TRUFFLES

**Hot Dog Risotto Spoon**  
pickled apple | 35

**Supplement to Any Dish** | 85

**Ramen Noodle Cacio e Pepe**  
miso butter, grilled egg | 135

## COLD PLATES

### \*Uni Spoon

osetra caviar, quail egg yolk, yuzu | 17

### \*Kaki - Nonesuch Petite

cherry-ginger granita, cucumber,  
grains of paradise | 6 ea

### \*Smoked Hamachi Tartar

nori cup, caviar | 16

### Matsutake Mushroom & Honeycrisp Apple Salad

housemade dashi cheese, speck,  
baharat | 14

### \*Raw Scottish Langoustine

kaffir lime, loomi, citrus oil | 18 ea

### \*A5 Japanese Wagyu Beef Tartar

smoked sukiyaki fat, doritos powder,  
maggi | 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 | 6 ea

### Pork Spare Ribs

spicy kabayaki, peanuts | 13

### Katsu Sando

bulldog sauce, cabbage slaw  
*with pork* | 12  
*with eggplant* | 10

### Orange Tofu "Food Court Style"

ginger, garlic, sesame | 10

### Harissa Blowfish Tails

melted leeks, parsley root, octopus | 18

### Chiang Mai Duck Carnitas

green papaya salsa, scallion pancake,  
baby shrimp | 15

### Grilled Kama

korean bbq glaze | 20

### Unagi & Foie Gras

kabayaki, huckleberry | 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

### \*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

## \*Tai - Sea Bream

crab apple jam, mastic, apple ash | 16

## \*Hirame - Fluke

hoja santa tisane,  
jimmy nardello pepper, lichen | 18

## \*Nantucket Bay Scallop

citrus, salsify, quince | 20

## \*Hotate - 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 Tataki - Amberjack

pumpkin, concord grape,  
king oyster mushroom filament | 20

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

black salsa, tomatillo, anaheim chile | 20

## \*Hamachi Duet - Yellowtail

banana, black truffle, pork belly  
croutons | 27

## \*Sake - Salmon

black bean, ginger, cilantro | 17

## \*Uni - California Urchin

oyster butter, parsnip, n'duja | 21

## \*Tachiuo - Japanese Beltfish

porcini, chestnut, pomegranate | 20

## Tako - Octopus

warm sesame oil, ginger,  
barrel aged tamari | 16

## \*Ankimo - Monkfish Liver

crab sambal, black radish, kinako | 15

## \*Maguro - Tuna

thai basil crema, eggplant caponata,  
pine nuts | 20

## \*Tuna Tartar

mortadella, peanut satay,  
pickled blueberry | 19

## \*Spicy Tuna & Foie Gras Tataki

aji amarillo, pear, black walnut | 24

# NIGIRI

## \*Tai - Sea Bream

yuzu-miso dressing | 9

## \*Hirame - Fluke

radish, lemon oil | 9

## \*Mirugai - Geoduck Clam

lime zest | 10

## \*Cucumber

mojama, olive oil | 8

## Local Shiitake Mushroom

black garlic shoyu, aged balsamic | 8

## \*Hotate - Hokkaido 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

## \*Kampachi - Amberjack

dashi cream cheese, oshinko,  
bonito flake | 8

## \*Medai - Japanese Butterfish

aka tosaka, mustard seed  
mignonette | 14

## \*Shima Aji - Striped Jack

yellow chive, crispy kale | 10

## \*Kamasu - Brown Barracuda

tomato, shiso | 12

## \*Sake - Ora King Salmon

beet, gochujang | 8

## \*Masu - Loch Etive Trout

wasabi creme fraiche, ikura, dill | 8

## \*Tachiuo - Japanese Beltfish

celeriac, ponzu | 14

## Dashi Maki Tamago

jalapeno, dashi gelee | 14

## \*Maine Uni - Sea Urchin

inari, koji kabocha, ice plant | 12

## \*Sanma - Japanese Knifefish

olives, soy garlic, ginger | 12

## \*Kohada - Gizzard Shad

black bean sauce, fried enoki | 12

## \*Aji - Horse Mackerel

shiso, ginger | 8

## \*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.