

## PERIGORD BLACK TRUFFLES

ramen noodle cacio e pepe | 85

## COLD PLATES

### \*Uni Spoon

osetra caviar, quail egg yolk, yuzu | 17

### \*Aunt Dotty Oyster

blood orange, meyer lemon tapioca, long pepper | 6 ea

### \*Raw Scottish Langoustine

citrus, labneh, tardivo | 19 ea

### Pomelo Salad

shrimp, mango, peanut | 18

### \*Uni Toast

milk bread, apple mustard, lardo | 24

### \*A5 Japanese Wagyu Beef Tartar

milk bread, apple mustard, lardo | 24

## 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 Celery Root

black bean sauce, scallion, holy basil | 10

### Roasted Broccolini

hazelnut, fish sauce caramel, chile | 10

### Mochiko Chicken Steam Bun

sauerkraut, buttermilk, chinese honey mustard | 8 ea

### 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

### Spanish Red Shrimp - Carabineros

sriracha grits, house bacon, wood vinegar | 25 ea

### French Onion Soup

wagyu sukiyaki, swiss cheese, maguro shirodashi | 15

### Roasted Kama

korean bbq glaze | 20

### Unagi & Foie Gras

kabayaki, cranberry, bee pollen | 26

### Smoked Ricotta

### Cacio e Pepe Dumpling

apple, chanterelles, brown butter | 17

### Wagyu Beef Dumplings

cheddar dashi, braised lettuce | 18

### Roasted Halibut

tom kha, thai basil, peanut-squid condiment | 26

### Mongolian Beef

romano beans, kai lan, mung beans | 20

### Shrimp Teriyaki Fried Rice

koshihikari-forbidden rice blend, gobo, pineapple | 20

### \*A5 Wagyu Sirloin on Hot Rock

sukiyaki, salts | 30/oz

Sunday | March 1 | 2020

## HANDROLLS

### \*Seared Scallop

nuoc cham, blood orange, uni | 20

### \*King Crab California

tobiko, avocado | 15

### \*Hamachi Negima

mala oil, grapefruit, scallion | 9

### Lobster BLT

brown butter mayonnaise, pickled celery, bacon jam | 15

### Enter the Dragon

shrimp katsu, unagi, avocado | 19

### \*Salmon & Cucumber

chile aioli, wasabi tobiko | 7

### \*Spicy Tuna

rocoto pepper, avocado, tenkasu | 10

### \*Toro & Uni

truffle butter, shiso, osetra | 48

### Grilled Tuna Sinew

spicy cucumber, mentaiko mayonnaise | 8

## OTHER STUFF

### Omakase 150

chef's choice  
add A5 wagyu | 25pp

### 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

pear harissa, chantenay carrot, chamomile | 18

## \*Tai - Sea Bream

charcoal lemonade, ginger crema, haskap berry | 17

## \*Nantucket Bay Scallop

citrus, ras el hanout, caviar | 23

## Turnip & Rutabaga

lapsang souchang mole, cynar, maitake | 16

## \*Ishidai - Knifejaw

chicha morada, cancha, johnny cakes | 21

## \*Hotate - Scallop

pandan soda, coconut, passionfruit, grilled coconut milk | 20

## \*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, satsuma | 20

## \*Kampachi - Amberjack

pear, culantro, kiwicha | 20

## \*Shima Aji - Striped Jack

peanut salsa macha, honeycrisp apple, black sesame | 20

## \*Hamachi Duet - Yellowtail

banana, black truffle, shallot | 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

## \*Mirugai - Geoduck Clam

pomegranate, urfa, lime | 10

## \*Hotate - Hokkaido Scallop

yuzu kosho, fish sauce dressing | 12

## Roasted Carrot

vadouvan crème fraiche, sudachi | 6

## \*Ikura - Smoked Salmon Roe

drawn butter | 8

## \*Kampachi - Amberjack

spicy jicama, kaiware | 10

## \*Kinmedai - Alfonsino

fresh ginger | 22

## \*Kamasu - Brown Barracuda

miso dare | 12

## \*Hamachi - Yellowtail

ponzu powder, pickled chili | 8

## \*Buri - Wild Yellowtail

cubebe, thai chili butter, sea bean | 10

## \*Zuke Hiramasa - Kingfish

wasabi dressing | 12

## \*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

## \*Iwashi - Japanese Sardine

scallion, ginger oil | 10

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

battera kombu | 15

## \*Maguro - Bluefin Tuna

tuna heart aioli, pickled negi | 12

## \*Chutoro - Medium Fatty Tuna

soy braised garlic | 18

## \*Toro - Fatty Tuna

uni powder, nori reduction | 24

## Unagi - Fresh Water Eel

mushroom crema, foie gras kabayaki | 16

## 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

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.