

PERIGORD BLACK TRUFFLES

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**

rhubarb-elderflower granita | 6 ea

Sugar Snap Peas

lime ricotta, green garlic, smoked clam vinaigrette | 12

Citrus Salad

pistachio, castelfranco, colatura vinaigrette | 12

***Smoked Hamachi Tartar**

nori cup, caviar | 16

***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

Spring Pea Soup

legumes, black garlic, creme fraiche, griot | 20

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

Pork Spare Ribs

spicy kabayaki, peanuts | 7

Shrimp Katsu

chile aioli, korean chile threads | 15

Orange Tofu "Food Court Style"

ginger, garlic, sesame | 10

Sake Steamed Mussels

kenzuri broth, crème fraîche, thai basil | 16

Takoyaki

katsuobushi, okonomi sauce, kewpie | 16

Chiang Mai Duck Carnitas

green papaya salsa, scallion pancake, baby shrimp | 15

***Buffalo Mentaiko Spaghetti**

egg yolk, nori, shiso | 11

A5 Wagyu Sukiyaki French Onion Soup

beef broth, maguro shirodashi, swiss cheese toast | 14

Grilled Kama

korean bbq glaze | 20

Unagi & Foie Gras

kabayaki, muscat grape | 26

Wagyu Beef Dumplings

cheddar dashi, braised lettuce | 18

Stinging Nettle

Cacio e Pepe Dumpling
peas, ricotta, fermented black bean | 17

Miso Marinated Black Cod

white asparagus, green almond, sesame condiment | 32

Kalbi Braised Oxtail

korean ricecakes, kimchee butter, gremolata | 16

Shrimp Teriyaki Fried Rice

koshihikari-forbidden rice blend, gobo, pineapple | 20

***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**

charcoal lemonade, ginger crema, haskap berry | 16

***Mirugai - Geoduck Clam**

mustard seed relish, pear muhammara, mint salsa verde | 26

***Tairagai - Pen Shell Clam**

crispy pig ear, rock shrimp, mala oil | 26

***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**

plum, chartreuse, almond | 18

***Kampachi - Amberjack**

tepache, spicy pineapple, lap cheong | 20

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

black salsa, tomatillo, anaheim chile | 20

***Hamachi Duet - Yellowtail**

banana, black truffle, pork belly croutons | 27

***Sakura Masu -**

Cherry Blossom Trout

rhubarb, crispy chickpeas, cherry blossom brown butter | 24

***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

***Maguro - Tuna**

russian potato salad, dill, egg | 20

***Ankimo - Monkfish Liver**

cacciucco broth, shellfish escabeche, mojo cuttlefish | 20

***Tuna Tartar**

mortadella, peanut satay, hibiscus | 19

***Spicy Tuna & Foie Gras Tataki**

aji amarillo, lingonberry, black walnut | 24

NIGIRI

***Hirame - Fluke**

radish, lemon oil | 9

***Tai - Sea Bream**

yuzu-miso dressing | 9

***Cucumber**

bottarga, olive oil | 8

***Hotate - Hokkaido Scallop**

yuzu kosho, fish sauce dressing | 12

Roasted Carrot

vadouvan crème fraîche, sudachi | 6

***Ikura - Smoked Salmon Roe**

drawn butter | 8

***Sayori - Needlefish**

yuzu kosho, shiso | 12

***Kasugodai - Baby Red Snapper**

sesame seed, battera kombu | 12

***Hiramasa - Kingfish**

spicy jicama, kaiware | 8

***Shima Aji - Striped Jack**

mango, thai herbs | 10

***Hamachi - Yellowtail**

ponzu powder, pickled chili | 8

***Hotaru Ika - Firefly Squid**

yuzu kosho, fried garlic, negi | 10

***Aji - Horse Mackerel**

shiso, ginger | 8

***Sake - Ora King Salmon**

beet, gochujang | 8

***Masu - Loch Etive Trout**

wasabi creme fraiche, ikura, dill | 8

***Mizutako - Japanese Octopus**

green tea braise, aji panca, mint | 12

Dashi Maki Tamago

jalapeno, dashi gelee | 14

***Maine Uni - Sea Urchin**

inari, koji carrot, ice plant | 12

***Jo Uni - Hokkaido Sea Urchin**

fresh wasabi | 27

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

battera kombu | 15

***Maguro - Bluefin Tuna**

nuta, plantain miso | 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

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.