

## COLD PLATES

### \*Uni Spoon

osetra caviar, quail egg yolk, yuzu | 17

### \*Kaki - Petite Nonesuch Oyster

oxalis granita, rhubarb | 6 ea

### Spicy Mango and Pomelo Salad

raw turmeric nuoc cham, peanuts, pea tendrils | 9

### \*Smoked Hamachi Tartar

nori cup, caviar | 16

### Yunnan Eggplant

crispy beef, shallot, cumin | 9

### \*Raw Scottish Langoustine

kaffir lime, loomi, citrus oil | 18 ea

### \*Tuna Tartar

mortadella, peanut satay, seabean | 19

### \*A5 Japanese Wagyu Beef Tartar

smoked sukiyaki fat, doritos powder, maggi | 32

## HOT PLATES

### Miso Soup

shiitake, green onion, hijiki seaweed | 6

### Shishito Peppers

kabayaki, sesame, smoked salt | 8

### Japanese Milk Bread

aromatic butter | 3

### Brussels Sprouts

nuoc cham, thai herbs, puffed rice | 11

### Wok Charred Broccoli Rabe

fish sauce caramel, almond | 10

### Grilled Oysters (3)

charred negi, iberico chorizo, ketchup oil | 15

### Grilled Green Asparagus

nasturtium-mint pesto, salmon roe, sunny-side up egg | 12

### Beer Glazed White Asparagus

speck, green almond, yuzu kosho | 16

### Berkshire Pork Belly Steam Bun

pickled vegetables, chile aioli, japanese bbq sauce | 6 ea

### Pork Spare Rib

spicy kabayaki, peanuts | 10

### Baby Shrimp Tempura

chile aioli, korean chile threads | 19

### Orange Tofu "Food Court Style"

ginger, garlic, sesame | 10

### Sautéed Surf Clam

garlic, kailan, vermicelli | 14

### Chiang Mai Duck Carnitas

green papaya salsa, scallion pancake, baby shrimp | 15

### Grilled Kama

korean bbq glaze | 20

### Unagi & Foie Gras

kabayaki, saskatoon berry | 25

### Porcini Mushrooms

lapsang souchong, parisienne gnocchi, mugolio | 21

### Crispy Kung Pao Pork Headcheese

grilled egg, bok choy, pickled scallions | 16

### Crispy Softshell Crab

ramen aioli, salsa verde, asparagus | 22

### Bulgogi Beef Shortrib

chapchae, sesame, mushrooms | 13

### Wagyu Beef Dumplings

cheddar dashi, braised lettuce | 18

### \*Buffalo Mentaiko Spaghetti

egg yolk, nori, shiso | 11

### Chow Fun Noodles

corn, green garlic | 15

### Spring Pea Dumpling Cacio e Pepe

hazelnuts, ricotta | 17

### Miso Marinated Black Cod

spring dug parsnip, white asparagus, hajikami | 29

### Korean Ricecakes

kalbi oxtail, kimchee butter, gremolata | 14

### Grilled Octopus

smoked schmaltz, butterball potato, black garlic romesco | 21

### Lobster Fried Rice

singapore black pepper, onsen egg, fried garlic | 28

### A5 Wagyu Sirloin on Hot Rock

sweet 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, crema | 10

### Enter the Dragon Roll

shrimp tempura, unagi, avocado | 19

### Snow Crab Tempura Roll

avocado, chile, basil | 25

### Softshell Crab Spider Roll

green onion, spicy mayonnaise, avocado | 24

### Lobster BLT Roll

brown butter mayonnaise, pickled celery | 22

### Shortrib Futomaki

aparagus, kanpyo, sweet soy | 32

## 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

### Summer Truffles

supplement to any dish | 30

### Caviar

chef's accompaniments | 125+

# SASHIMI

## \*Hirame - Fluke

saikyo miso vinaigrette, lacto fermented cabbage, asparagus | 16

## \*Tai - Sea Bream

orange ceviche, red onion, myoga | 18

## \*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

cherry, black sesame, chile oil | 18

## \*Shima Aji - Striped Jack

smoked coca cola, avocado, popcorn | 21

## \*Ebi - Gulf Shrimp Aguachile

seaweed, tortilla, cucumber | 19

## \*Sakura Masu - Cherry Blossom Trout

cucumber, creme fraiche, myoga | 19

## \*Kampachi - Amberjack

pisco leche de tigre, burnt masa, binchotan potato | 19

## \*Hamachi Duet - Yellowtail

banana, black truffle, pork belly croutons | 27

## \*Sake - Salmon

black bean, ginger, cilantro | 17

## \*Uni - California Gold Sea Urchin

oyster butter, parsnip, n'duja | 27

## Tako - Octopus

warm sesame oil, ginger, barrel aged tamari | 16

## \*Tuna Ceviche Donburi

coconut, lemongrass, chile | 21

## \*Ankimo - Monkfish Liver

dan dan peanut sauce, peas, favas | 15

## \*Spicy Tuna & Foie Gras Tataki

aji amarillo, strawberry, black walnut | 22

## \*Maguro - Tuna

eggplant - pine nut caponata, green garlic - lovage crema | 20

# NIGIRI

## \*Tai - Sea Bream

yuzu-miso dressing | 9

## \*Hirame - Fluke

radish, lemon oil | 9

## \*Cucumber

mojama, olive oil | 8

## \*Mirugai - Geoduck Clam

lime zest | 10

## \*Hotate - Live Scallop

yuzu kosho, fish sauce dressing | 12

## Roasted Carrot

vadouvan crème fraiche, sudachi | 6

## \*Ikura - Smoked Salmon Roe

drawn butter | 8

## \*Shima Aji - Striped Jack

yellow chive, crispy kale | 10

## \*Medai - Japanese Butterfish

aka tosaka, mustard seed mignonette | 14

## \*Hamachi - Yellowtail

ponzu powder, pickled chili | 8

## \*Aka Hata - Red Grouper

ginger ponzu | 10

## \*Aji - Horse Mackerel

shiso, ginger | 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

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

battera kombu | 15

## \*Maguro - Bluefin Tuna

nuta, miso, pickled ramp | 10

## \*Katsuo - Bonito

dashi gelee, fresh ginger, negi | 12

## Unagi - Fresh Water Eel

mushroom crema, foie gras kabayaki | 16

## Grilled Chorizo

pickled ramp | 8

## \*Toro - Fatty Tuna

uni powder, nori reduction | 24

## Foie Gras

kabayaki, pineapple | 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.