

COLD PLATES

*Uni Spoon

osetra caviar, quail egg yolk, yuzu | 17

*Kaki - Petite Nonesuch Oyster

lemon verbena, frozen currant | 6 ea

Local Radishes

bagna cauda butter, sorrel, garlic | 9

Summer Melon Salad

burnt juniper lime froth, elderflower, pickled huckleberry | 14

*Smoked Hamachi Tartar

nori cup, caviar | 16

Grilled Peach Toast

stracciatella, caviar, pea tendrils | 11

*Raw Scottish Langoustine

kaffir lime, loomi, citrus oil | 18 ea

*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

Wok Fried Romano Beans

tomato vinaigrette, agretti, fried shallots | 9

Brussels Sprouts

nuoc cham, thai herbs, puffed rice | 11

Wok Charred Broccoli Rabe

fish sauce caramel, almond | 10

Berkshire Pork Belly Steam Bun

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

Pork Spare Rib

spicy kabayaki, peanuts | 10

Pork Cheek Kushiyaki

plum, peach kosho, candied citrus | 9

Baby Shrimp Tempura

chile aioli, korean chile threads | 19

Cheesy Corn

lacto fermented hot sauce, shrimp chips, lime | 12

Orange Tofu "Food Court Style"

ginger, garlic, sesame | 10

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

Wagyu Beef Dumplings

cheddar dashi, braised lettuce | 18

*Buffalo Mentaiko Spaghetti

egg yolk, nori, shiso | 11

Chow Fun Noodles

broccoli, corn, garlic scapes | 15

Spring Pea Dumpling Cacio e Pepe

wild mushrooms, hazelnuts, lapsang souchong | 19

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

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, lime | 10

Enter the Dragon Roll

shrimp tempura, 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

Summer Truffles

supplement to any dish | 30

Caviar

chef's accompaniments | 125+

SASHIMI

*Tai - Sea Bream

watermelon aguachile soda,
pickled rind, coconut furikake | 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

watermelon, corn, huitlacoche, salsa
verde | 20

*Kampachi - Amberjack

blueberry tofu, cucumber broth,
nectarine, artichoke | 18

*Hamachi Duet - Yellowtail

banana, black truffle, pork belly
croutons | 27

*Sake - Salmon

black bean, ginger, cilantro | 17

*Uni - California Urchin

oyster butter, potato, n'duja | 21

Tako - Octopus

warm sesame oil, ginger,
barrel aged tamari | 16

*Ankimo - Monkfish Liver

dan dan peanut sauce, peas, favas | 15

*Maguro - Tuna

thai basil crema, eggplant caponata,
pine nuts | 20

*Tuna Tartar

mortadella, peanut satay,
pickled apricots | 19

*Spicy Tuna & Foie Gras Tataki

aji amarillo, nectarine, black walnut | 22

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

*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

*Shima Aji - Striped Jack

yellow chive, crispy kale | 10

*Medai - Japanese Butterfish

aka tosaka, mustard seed
mignonette | 14

*Kinmedai - Alfonsino

fresh ginger | 22

*Hiramasa - Kingfish

dashi cream cheese, oshinko,
bonito flake | 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

*Aji - Horse Mackerel

shiso, ginger | 8

*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

*Aged Toro - Two Week Aged Fatty Tuna

fresh wasabi | 38

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.