

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

Katsu Sando

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

Orange Tofu "Food Court Style"

ginger, garlic, sesame | 10

Carabineros - Spanish Red Shrimp

harissa, parsley root, melted leeks | 16

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

*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 - Amberjack

tepache, spicy pineapple, lap cheong | 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

matsutake, 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

*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

*Kampachi - Amberjack

dashi cream cheese, oshinko, bonito flake | 8

*Kamasu - Brown Barracuda

tomato, shiso | 12

*Kinmedai - Alfonsino

fresh ginger | 22

*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

*Jo Uni - Hokkaido Sea Urchin

fresh wasabi | 27

*Saba Oshizushi - Mackerel (6pcs)

battera kombu | 15

*Maguro - Bluefin Tuna

nuta, miso marinated persimmon | 10

*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.