

## STARTERS

|   |   |  |    |  |    |
|---|---|--|----|--|----|
| miso soup<br>tofu, green onion                              | 3 | fried ika<br>fried calamari, japanese<br>chili powder, chili aioli       | 10 | cucumber salad<br>pickled cucumber, seaweed,<br>vinaigrette              | 6  |
| edamame<br>sea salt   | 4 | brussels sprouts<br>ginger soy reduction, furikake                       | 8  | pork gyoza (6pc)<br>pork dumplings, gyoza sauce                          | 8  |
| spicy edamame<br>garlic, japanese seasoning,<br>lemon juice | 6 | shishito peppers<br>spicy garlic soy, lemon juice,<br>japanese seasoning | 8  | diced shrimp tempura<br>fried shrimp, japanese seasoning,<br>chili aioli | 12 |

## HOT DISHES

|  |    |  |    |
|--|----|--|----|
| chicken katsu<br>panko breaded, katsu sauce, house salad   | 12 | pan seared strip (10oz)<br>new york strip, beech mushroom, grilled bok choy,<br>mushroom cream sauce | 24 |
| chicken udon<br>chicken thigh, udon noodles, mixed veggies   | 12 | fish and chips<br>pacific cod, lotus chips, japanese tartar sauce                                    | 13 |
| gyu nabe<br>crispy rice, sliced ribeye, maitake mushrooms  | 14 | foie gras<br>hudson valley foie gras, seasonal pairings  | 20 |
| wagyu hot stone<br>american wagyu, roasted sesame salt, smoked ponzu   | 22 | pan seared salmon<br>smoked sunchoke puree, herb pecan pesto,<br>seasonal grilled vegetable          | 19 |
| charred onion lobster<br>butter poached lobster, charred onion puree,<br>tempura maitake, seared ginger potatoes | 24 | chicken nanban<br>chicken katsu, sweet soy glaze, steamed rice,<br>japanese tartar sauce             | 12 |
| cod niru<br>pacific cod, coconut chili bisque, mushroom medley,<br>lotus chip, thai basil                        | 16 | gyudon<br>thinly sliced ribeye, yellow onions, steamed rice,<br>soy dashi, soft boiled egg           | 14 |
| king crab mac and cheese<br>king crab, miso mornay, ikura, toasted panko,<br>japanese focaccia                   | 22 |  |    |

## COLD DISHES

|  |    |
|--|----|
| oysters two ways<br>east coast oysters, japanese tabasco, yuzu tomato granita                        | 17 |
| bluefin akami crudo<br>bluefin tuna, basil mint oil, fried shallots, cilantro, asian pear, nuoc cham | 16 |
| sake ginger<br>salmon, tomato ginger water, compressed mango, pickled red onions                     | 16 |
| hirame asian pear<br>flounder, champagne poached pears, asian pear zu, shiso oil                     | 16 |
| wagyu tataki<br>american wagyu, basil pesto, ponzu reduction, fried garlic                           | 22 |
| hamachi kosho<br>yellowtail, tomato oil, ponzu, serrano salt, serrano puree, garlic chip             | 15 |

## ROBATA

### BINCHOTAN GRILLED OR PANKO FRIED SKEWERS

|  |   |   |    |   |   |
|--|---|---|----|---|---|
| chicken thigh (2ea)<br>negi whites, tare | 6 | heritage pork belly (2ea)<br>sweet onions, tare | 6  | asparagus<br>sesame seeds, tare                           | 5 |
| ribeye (2ea)<br>tare                     | 8 | american wagyu (2ea)<br>tare                    | 14 | panko fried quail egg (2ea)<br>soy marinated, katsu sauce | 8 |
| gulf shrimp (2ea)<br>togarashi butter    | 9 |   |    |   |   |

## NON-ALCOHOLIC BEVERAGES

|  |   |   |   |
|--|---|---|---|
| strawberry basil<br>strawberry, lemonade, basil    | 4 | orange dreamsicle<br>orange juice, pineapple, vanilla | 4 |
| lavender lychee<br>lychee, pineapple, cherry juice | 4 | honey ginger<br>honey, lemon juice, ginger            | 4 |

## SUSHI/SASHIMI

|                                      |                                       |
|--------------------------------------|---------------------------------------|
| maguro <i>tuna</i> 5 / 11            | tarabagani <i>king crab</i> 6         |
| sake <i>salmon</i> 4 / 9             | wagyu tartare <i>a5 wagyu</i> 9       |
| ikura <i>salmon roe</i> 3            | bf akami <i>bluefin tuna</i> MKT      |
| hamachi <i>yellowtail</i> 4 / 9      | bf chutoro <i>m bluefin belly</i> MKT |
| sake toro <i>salmon belly</i> 5 / 11 | bf o toro <i>bluefin belly</i> MKT    |
| unagi <i>freshwater eel</i> 5        | uni <i>sea urchin</i> MKT             |
| hotate <i>hokkaido scallop</i> 5     | a5 <i>miyazaki wagyu</i> MKT          |
| kanpachi <i>amberjack</i> 7 / 14     | foie gras <i>duck liver</i> MKT       |

\*price reflects one nigiri piece / three sashimi slices

## TASTING MENU

eight course 95 per person  
wine pairing 30 per person

A collection of our signature dishes composed to encompass and deliver our passion, love, and vision. Includes a variety of tastings from our kitchen and sushi bar. Dessert included.

## SETS

|  |
|--|
| nigiri set <i>four or seven kind</i> 17 / 28                           |
| sashimi set <i>three or five kind</i> 23 / 44                          |
| bluefin tuna experience <i>akami, chu toro, o toro</i> MKT             |
| toyosu market sashimi <i>three kind</i> 29                             |
| belly flight <i>hamachi belly, bf o toro, seasonal salmon belly</i> 42 |
| i want it all <i>ten kind sashimi</i> 85                               |

## SPECIALTY MAKI

|  |    |  |    |
|--|----|--|----|
| flying fish<br><i>snow crab mix, white fish, salmon, garlic chips, chili aioli, ponzu</i>          | 14 | sumo sumo<br><i>shrimp tempura, seared salmon belly, spicy tuna, tempura crunch, spicy garlic soy</i>                          | 16 |
| tokyo city lights<br><i>peppered tuna, serrano, asparagus, sunchoke chips, honey wasabi, ponzu</i> | 15 | super shaggy<br><i>panko breaded shrimp, serrano, cucumber, chili aioli</i>  | 14 |
| steve-o<br><i>tempura fried snow crab mix, cream cheese, serrano, chili aioli, ponzu</i>           | 13 | elvis presley<br><i>soft shell crab, cucumber, salmon, crab mix, lotus chips, chili aioli</i>                                  | 16 |
| garden of eden<br><i>oshinko, guacamole, fried carrots, nori rice chips, serrano puree</i>         | 15 | texas wagyu<br><i>akaushi beef, charred shishito, avocado, pickled serrano, fried garlic, ponzu vinaigrette, truffle aioli</i> | 18 |
| hamachi bruschetta<br><i>panko fried, kani, avocado, hamachi ceviche, serrano guacamole</i>        | 15 | shiso crunchy<br><i>citrus seasoned salmon, avocado, tuna, shiso, spicy garlic soy, crispy shallots</i>                        | 14 |

## TRADITIONAL MAKI

|  |   |   |   |  |   |
|--|---|---|---|--|---|
| spicy sake maki<br><i>salmon, shiso, aka kosho</i>     | 7 | negihama<br><i>yellowtail, cucumber, negi dare</i>  | 7 | tuna guac<br><i>bf akami, tempura crunch, serrano guac</i> | 7 |
| spicy tuna<br><i>cucumber, avocado, tempura crunch</i> | 8 | negi toro<br><i>toro, green onion, fresh wasabi</i> | 9 |  |   |

\*more traditional maki available upon request; ask server for details

## DESSERT

|  |    |   |    |
|--|----|---|----|
| brownie mousse cake<br><i>cafe sua da mousse, candied pecan, caramel popcorn miso caramel, honey milk ice cream</i>  | 12 | rosemary blondie<br><i>rosemary blondie, vanilla bean whipped ganache, japanese whiskey ice cream, orange zest</i>                    | 12 |
| asian pear upside down cake<br><i>autumn fruit jam, oat crumb, persimmon chip, fresh peaches, horchata ice cream</i> | 11 | coco panna cotta (df/gf)<br><i>coconut strawberry miso panna cotta, strawberry gel, coconut gel, tapioca chip, fresh strawberries</i> | 9  |