

STARTERS

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

HOT DISHES

chicken katsu panko breaded, katsu sauce, house salad	12	pan seared strip (10oz) new york strip, beech mushroom, grilled bok choy, mushroom cream sauce	24
chicken udon chicken thigh, udon noodles, mixed veggies	12	fish and chips pacific cod, lotus chips, japanese tartar sauce	13
gyu nabe crispy rice, sliced ribeye, maitake mushrooms	14	foie gras hudson valley foie gras, seasonal pairings	20
wagyu hot stone american wagyu, roasted sesame salt, smoked ponzu	22	pan seared salmon smoked sunchoke puree, herb pecan pesto, seasonal grilled vegetable	19
charred onion lobster butter poached lobster, charred onion puree, tempura maitake, seared ginger potatoes	24	gyudon thinly sliced ribeye, yellow onions, steamed rice, soy dashi, soft boiled egg	14
cod niru pacific cod, coconut chili bisque, mushroom medley, lotus chip, thai basil	16	miso butter scallops u10 scallops, miso butter bechamel, maitake mushroom, yuzu kosho soy	24
king crab mac and cheese king crab, miso mornay, ikura, toasted panko, japanese focaccia	22		

COLD DISHES

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

ROBATA

BINCHOTAN GRILLED OR PANKO FRIED SKEWERS

chicken thigh (2ea) negi whites, tare	6	heritage pork belly (2ea) sweet onions, tare	6	asparagus sesame seeds, tare	5
ribeye (2ea) tare	8	american wagyu (2ea) tare	14	hamachi kama yaki tare glaze, togarashi, spicy ponzu	16
gulf shrimp (2ea) togarashi butter	9	panko fried quail egg (2ea) soy marinated, katsu sauce	8		

NON-ALCOHOLIC BEVERAGES

strawberry basil strawberry, lemonade, basil	4	orange dreamsicle orange juice, pineapple, vanilla	4
lavender lychee lychee, pineapple, cherry juice	4	honey ginger 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
belly flight <i>hamachi belly, bf o toro, seasonal salmon belly</i> 42
bluefin tuna experience <i>akami, chu toro, o toro</i> MKT
toyosu market sashimi <i>three kind</i> MKT
i want it all <i>ten kind sashimi</i> MKT

SPECIALTY MAKI

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

TRADITIONAL MAKI

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

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

DESSERT

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