

COLD PLATES

***Smoked Uni Spoon**

osetra caviar, quail egg yolk, yuzu | 16

***Kaki- Aunt Dotty Oyster**

yamamomo granita, tonburi | 6 ea

Chilled Chinese Celery and Mushrooms

black beans, pickled allium, crispy garlic | 8

Roasted Chicken & Banana Blossom Salad

peanuts, spicy herb vinaigrette | 9

***A5 Japanese Wagyu Beef Tartar**

chocolate kabayaki, huckleberry, cured egg yolk | 35

***Raw Langoustine**

sudachi, caviar, kaffir lime leaf | 18

***Smoked Hamachi Tartar**

nori cup, osetra caviar | 16

Chilled Octopus

ginger - scallion vinaigrette, adzuki, long beans | 18

***Uni Toast**

seaweed pesto, lardo, aged balsamic | 18

Local Apples

sicilian pistachio, bottarga, radish | 12

Vietnamese Spam Musubi

spicy pineapple | 8

HOT PLATES

Crispy Riceball

bone marrow, uni crema
sun dried tomato | 5 ea

Berkshire Pork Belly Steam Bun

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

Chicken & Waffles

kimchee, sancho syrup,
kinako waffle | 16

Salt and Pepper Squid

charred shishito emulsion | 10

Japanese Milk Bread

chesnut, honey butter | 3

Crispy Potatoes

shiso pesto mayonnaise | 7

Miso Soup

shiitake, green onion, hijiki seaweed | 6

Chow Fun Noodles

general gao, broccoli, chinese chile | 14

Unagi & Foie Gras

verjus kabayaki, bosc pear,
husk cherry | 25

Miso Marinated Black Cod

kohlrabi, celtuce, hajikami | 29

Brussels Sprouts

nuoc cham, thai herbs, puffed rice | 10

Thai Pork Neck Yakitori

sweet and sour bok choy | 8

King Crab Yakitori

black lime butter | 20

Shishito Peppers

kabayaki, sesame seed, smoked salt | 8

Chiang Mai Duck Carnitas

green papaya salsa, scallion pancake,
baby shrimp | 15

Wagyu Beef Dumplings

cheddar dashi, braised lettuce | 16

Green Curry Crab Fried Rice

burdock root, egg, sesame | 16

Ember Roasted Duck Breast

szechuan eggplant,
crab apple kosho | 26

Crispy Shan "Tofu"

burmese chile jam | 5

Korean Ricecakes

kalbi oxtail, kimchee butter,
gremolata | 13

Wok Charred Broccoli Rabe

fish sauce caramel, almond | 8

Whole Roasted Lobster

singapore black pepper glaze,
yuzu butter | 28

Grilled Hamachi Kama

korean bbq glaze | 20

***Buffalo Mentaiko Spaghetti**

nori, shiso, egg yolk | 9

Beef Shortrib Bulgolgi Tostadas

ssam sauce, pickles | 18

French Onion Soup

foie gras onions, wagyu sukiyaki,
gruyere crostini | 9

Matsutake Mushroom

cider dashi, parmiggiano,
apple-miso butter | 21

Pork Spare Rib

spicy kabayaki, peanuts | 10

Char Siu Pork Belly Bo Ssam

pickles & oyster | 17

A5 Wagyu Sirloin on Hot Rock

aka miso butter, salts | 30/oz

NIGIRI (2 pcs)

***Hirame - Fluke**
radish, lemon oil | 8

***Mirugai - Geoduck**
lime zest | 10

***Hamachi - Yellowtail**
ponzu powder, pickled chile | 8

***Shima Aji - Striped Jack**
apple sauce, black sesame | 10

***Sake - Salmon**
beet, gochujang | 8

***Hotate - Live Scallop**
harissa mayo, okra | 12

***Awabi - Abalone**
nori vinaigrette | 16

Dashi Maki Tamago
jalapeno, dashi gelee | 14

Roasted Carrot
vadouvan crème fraiche, sudachi | 6

***Smoked Ikura - Salmon Roe**
drawn butter | 8

***Uni - Sea Urchin**
prosciutto, vin cotto | 11

Smokey Deviled Egg
pork belly crouton | 6

***Maguro - Bluefin Tuna**
nuta, fig-cilantro pesto | 10

***Chutoro - Medium Fatty Tuna**
soy-braised garlic | 18

***Toro - Fatty Tuna**
uni powder, nori reduction | 24

***Unagi - Fresh Water Eel**
matsutake crema,
foie gras kabayaki | 16

***Ankimo - Monkfish Liver**
ponzu-ginger emulsion, green onion | 8

***Saba Oshizushi - Mackerel (6 pcs)**
battera konbu | 15

***A5 Wagyu Sirloin**
soy koji, karashi, fried garlic | 30

MAKIMONO

***Hamachi Negiima Roll**
tokyo leek, burnt allium vinagrette | 14

***Spicy Salmon Roll**
red curry, coconut | 12

***Spicy Tuna Roll**
aji amarillo, charred pineapple,
jicama | 14

Snow Crab Tempura Roll
avocado, chile, basil | 25

Lobster BLT Roll
brown butter mayonnaise,
pickled celery | 22

Crunchy Unagi Roll
tenkasu, kabayaki, gobo | 14

Mushroom Katsu Roll
aji panca, hajikami | 10

White Castle Burger Roll
cheddar, tomato, secret sauce | 10

OMAKASE | 125

chef's choice

WHOLE FRIED BLACK BASS | 65

shrimp cracker crust, som tum

OSETRA CAVIAR

chef's accompaniments

russian osetra | 125
golden osetra | 250
beluga hybrid | 325
caviar flight | 350

Chef, Owner | Ken Oringer

Chef, Partner | Tony Messina

Sous Chef | Graham Honig

Sushi Chef | Akira Sugimoto

SASHIMI

***Tai - Sea Bream**
concord grape, myoga | 18

***Mategai - Razor Clam**
pear, wagyu lardo, ushiojiru | 14

***Uni - California Gold Urchin**
blood orange, ras el hanout,
pine nut | 28

***Live Maine Uni Sea Urchin**
citrus ceviche, cherry tomato | 18

***Shima Aji - Striped Jack**
mala flavors, goji berry, ginger | 22

***Suzuki - Bass**
maguro shirodashi, lemongrass,
garlic | 20

***Lubina - Spanish Sea Bass**
green chermoula, sultanas,
preserved lemon gremolata | 16

***Hamachi Duet - Yellowtail**
banana, black truffle, pork belly
croutons | 27

***Sake - Salmon**
black bean, ginger, cilantro | 17

Tako - Octopus
warm sesame oil, ginger,
barrel aged tamari | 16

***Tuna Poke**
mung bean, maui onion, seaweed | 17

***Spicy Tuna & Foie Gras Tataki**
aji amarillo, pistachio, pear | 22

***Ankimo - Monkfish Liver**
green curry, kuri squash,
black bean bread | 15

***Hotate - Scallop**
maitake mushroom, Chinese
chive vin, candied bacon jam | 20

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.