

## COLD PLATES

### **\*Smoked Uni Spoon**

osetra caviar, quail egg yolk, yuzu | 16

### **\*Kaki - Puffer's Petite Oyster**

sake granita, hajikami-kinome mignonette | 6 ea

### **Roasted Chicken & Banana Blossom Salad**

peanuts, spicy herb vinaigrette | 9

### **\*A5 Japanese Wagyu Beef Tartar**

chocolate kabayaki, huckleberry, cured egg yolk | 35

### **Watermelon**

corn, chorizo, elderflower | 12

### **\*Smoked Hamachi Tartar**

nori cup, osetra caviar | 16

### **Chilled Octopus**

ginger - scallion vinaigrette, adzuki, long beans | 18

### **\*Raw Langoustine**

caviar, kaffir lime, loomi | 18 ea

### **Porcini Salad**

broken foie gras vinaigrette, egg yolk, ramp butter | 16

## HOT PLATES

### **Fried Deviled Egg Nitamago**

crab, karashi, pork belly croutons | 12

### **Crispy Riceball**

BBQ king trumpet mushroom, pickled ramps | 7

### **Japanese Milk Bread**

honey nasturtium butter | 3

### **Miso Soup**

shiitake, green onion, hijiki seaweed | 6

### **Berkshire Pork Belly Steam Bun**

pickled vegetables, chile aioli, japanese BBQ sauce | 6

### **Fried Oyster Banh Mi Steam Bun**

maggi sauce, pickles, cilantro | 8

### **Lamb Laap Meatball Steam Bun**

pickled green daikon, thai herbs | 8

### **Chow Fun Noodles**

general gao, broccoli, chinese chile | 14

### **Pork Spare Rib**

spicy kabayaki, peanuts | 10

### **Unagi & Foie Gras**

verjus kabayaki, rhubarb | 25

### **Korean Ricecakes**

kalbi oxtail, kimchee butter, gremolata | 13

### **Brussels Sprouts**

nuoc cham, thai herbs, puffed rice | 10

### **Grilled Oysters (3)**

charred negi, iberico chorizo, ketchup oil | 18

### **Spring Pea & Ricotta Dumplings**

ricotta, yuzu butter, grilled ramps | 12

### **Thai Pork Neck Yakitori**

sweet and sour bok choy | 8

### **King Crab Yakitori**

black lime butter | 20

### **Grilled Asparagus**

gochujang cheese whiz, pickled shallot, quail egg | 12

### **Shishito Peppers**

kabayaki, sesame seed, smoked salt | 8

### **Crispy Shan "Tofu"**

burmese chile jam | 5

### **\*Buffalo Mentaiko Spaghetti**

nori, shiso, egg yolk | 9

### **Chiang Mai Duck Carnitas**

green papaya salsa, scallion pancake, baby shrimp | 15

### **Wagyu Beef Dumplings**

cheddar dashi, braised lettuce | 16

### **A5 Wagyu Sirloin on Hot Rock**

aka miso butter, salts | 30/oz

### **Wok Charred Broccoli Rabe**

fish sauce caramel, almond | 8

### **White Asparagus**

hitachino white, chinese sausage redevye vinaigrette, crispy hollandaise | 24

### **Whole Roasted Lobster**

singapore black pepper glaze | 32

### **Grilled Hamachi Kama**

korean bbq glaze | 20

### **Rock Shrimp Tempura**

chile aioli, korean chile threads | 19

### **Beef Shortrib Bulgolgi Tostadas**

ssam sauce, pickles | 18

### **Chicken & Waffles**

kimchee, sancho syrup, kinako waffle | 16

### **Green Curry Shrimp Fried Rice**

burdock root, egg, pork sung | 16

### **Poutine**

foie gras ramen gravy, cheese curds, green onion | 8

### **Miso Marinated Black Cod**

celeriac, porcini, hajikami | 29

### **Tempura Salt & Pepper Softshell Crab**

charred shishito - nduja aioli, ramps, cilantro | 22

## NIGIRI (2 pcs)

### \*Tai - Sea Bream

egg crumble, myoga | 9

### \*Hirame - Fluke

radish, lemon oil | 9

### \*Mirugai - Geoduck

lime zest | 10

### \*Kampachi - Amberjack

yuzu - jalapeno creme fraiche | 10

### \*Hamachi - Yellowtail

ponzu powder, pickled chili | 8

### \*Shima Aji - Striped Jack

yuzu banana dressing, cilantro | 10

### \*Sake - Salmon

beet, gochujang | 8

### \*Kinmedai - Alfonsino

ginger ponzu emulsion | 22

### \*Kasugodai - Baby Red Snapper

battera kombu, sesame | 22

### \*Hotate - Scallop

yuzu kosho, fish sauce dressing | 12

### Dashi Maki Tamago

jalapeno, dashi gelee | 14

### Roasted Carrot

vadouvan crème fraiche, sudachi | 6

### \*Smoked Ikura - Roe

drawn butter | 8

### \*Jo Uni - Hokkaido Sea Urchin

fresh wasabi | 27

### \*Kuro Mutsu - Black Bluefish

ginger - ponzu emulsion | 22

### \*Maguro - Yellowfin Tuna

nuta, mushroom dressing | 10

### \*Chutoro - Medium Fatty Tuna

soy braised garlic | 18

### \*Toro - Fatty Tuna

uni powder, nori reduction | 24

### \*Iwashi - Japanese Sardine

ginger, negi | 12

### \*Unagi - Fresh Water Eel

mushroom crema,  
foie gras kabayaki | 16

### \*Ankimo - Monkfish Liver

daikon-ponzu emulsion,  
green onion | 8

### \*Saba Oshizushi - Mackerel (6 pcs)

battera konbu | 15

### Grilled Chorizo

pickled ramp | 8

### Foie Gras

kabayaki, pineapple | 20

### \*A5 Wagyu Sirloin

soy koji, karashi, fried garlic | 30

## MAKIMONO

### \*Hamachi Negima Roll

rhubarb, kaffir lime, umeboshi | 14

### \*Salmon and Cucumber Roll

barely cooked carpaccio, miso cream  
cheese, sesame | 15

### \*Spicy Tuna Roll

red mole, avocado, plantain | 16

### Snow Crab Tempura Roll

avocado, chile, basil | 25

### Lobster BLT Roll

brown butter mayonnaise,  
pickled celery | 22

### Enter the Dragon Roll

unagi, rock shrimp, avocado | 19

### Mushroom Katsu Roll

aji panca, hajikami | 10

### White Castle Burger Roll

cheddar, tomato, secret sauce | 10

### Roast Beef Au Jus Roll

shortrib, carmelized onion, cheddar,  
sukiyaki dipping sauce | 16

## OMAKASE 125

chef's choice

## CAVIAR

chef's accompaniments

russian osetra | 125

beluga hybrid | 350

flight | 375

Chef, Owner | Ken Oringer

Chef, Partner | Tony Messina

Sous Chef | Graham Honig

Sous Chef | Trent Lidgely

Sous Chef | Dan Hixson

Sushi Chef | Akira Sugimoto

## SASHIMI

### \*Tai - Sea Bream

kalamansi, myoga | 18

### \*Shima Aji - Striped Jack

squid ink tahini, rhubarb, goji berry | 22

### \*Hirame - Fluke

muscat grape, almond,  
green garlic | 16

### \*Mirugai - Geoduck

gooseberry salsa, fennel, mustard  
seed, allium ash | 26

### \*Suzuki - Bass

maguro shirodashi, lemongrass,  
garlic | 20

### \*Lubina - Spanish Sea Bass

green chermoula, sultanas,  
preserved lemon gremolata | 16

### \*Kampachi- Amberjack

green strawberry, watercress,  
grains of paradise | 21

### \*Hamachi Duet - Yellowtail

banana, black truffle,  
pork belly croutons | 27

### \*Sakura Masu - Cherry Trout

cherry blossom, creme fraiche,  
plum | 25

### \*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, strawberry,  
black walnut | 22

### \*Ankimo - Monkfish Liver

rainier cherry, kombucha, chile oil | 15

### \*Hotate - Hokkaido 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.