

## TRUFFLES

### Black Burgundy or Hungarian Honey

supplement on any dish | 25

chef's whim creation | 75



## COLD PLATES

### \*Uni Spoon

osetra caviar, quail egg yolk, yuzu | 16

### \*Kaki - Aunt Dotty Oyster

concord grape tapioca, long pepper, champagne | 6 ea

### Roasted Chicken & Banana Blossom Salad

peanuts, spicy herb vinaigrette | 9

### \*Toro & Lobster Handroll

avocado, black truffle, shiso | 40

### \*Smoked Hamachi Tartar

nori cup, osetra caviar | 16

### \*Tuna Tartar

mortadella, peanut satay, figs | 22

### \*Raw Scottish Langoustine

caviar, kaffir lime, loomi | 18 ea

### Grilled Radicchio

yuzu ricotta, fish sauce vinaigrette,

savory croutons | 14



## HOT PLATES

### Shishito Peppers

kabayaki, sesame, smoked salt | 8

### Japanese Milk Bread

apple-miso 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

### Grilled Octopus

smoked schmaltz, butterball potato,

black garlic romesco | 19

### Cape Cod Bay Scallops

matsutake, apple cider,

bush quince | 21

### Corn Cacio e Pepe Dumplings

huitlacoche, chanterelles, ricotta | 16

### Brussels Sprouts

nuoc cham, thai herbs, puffed rice | 10

### Grilled Oysters (3)

charred negi, iberico chorizo,

ketchup oil | 18

### Thai Pork Neck Kushiya

sweet and sour bok choy | 8

### King Crab Kushiya

black lime butter | 20

### Sake Steamed Mussels

cumin, lemongrass, grilled bread | 17

### Unagi & Foie Gras

kabayaki, crab apple | 25

### Pork Spare Rib

spicy kabayaki, peanuts | 10

### Korean Ricecakes

kalbi oxtail, kimchee butter,

gremolata | 13

### A5 Wagyu Sirloin on Hot Rock

aka miso butter, salts | 30/oz

### Wok Charred Broccoli Rabe

fish sauce caramel, almond | 8

### Rock Shrimp Tempura

chile aioli, korean chile threads | 19

### Chow Fun Noodles

general gao, broccoli, chinese chile | 14

### Grilled Hamachi Kama

korean bbq glaze | 20

### Whole Roasted Lobster

singapore black pepper glaze | 31

### Beef Shortrib Bulgolgi Tostadas

ssam sauce, pickles | 18

### Green Curry Shrimp Fried Rice

burdock root, egg, pork sung | 16

### Chiang Mai Duck Carnitas

green papaya salsa, scallion pancake,

baby shrimp | 15

### Wagyu Beef Dumplings

cheddar dashi, braised lettuce | 16

## NIGIRI (2 pcs)

### \*Tai - Sea Bream

yuzu-miso dressing | 9

### \*Hirame - Fluke

radish, lemon oil | 9

### \*Cucumber

mojama, olive oil | 8

### \*Hamachi - Yellowtail

ponzu powder, pickled chili | 8

### \*Shima Aji - Striped Jack

yellow chive, crispy kale | 10

### \*Sake - Ora King Salmon

beet, gochujang | 8

### \*Hotate - Scallop

yuzu kosho, fish sauce dressing | 12

### Dashi Maki Tamago

jalapeno, dashi gelee | 14

### Roasted Carrot

vadouvan crème fraiche, sudachi | 6

### \*Ikura - Smoked Salmon Roe

drawn butter | 8

### \*Kinmedai - Alfonsino

fresh ginger | 22

### \*Aka Mutsu - Red Bluefish

ginger ponzu emulsion | 26

### \*Maguro - Bluefin Tuna

nuta, mushroom dressing | 10

### \*Toro - Fatty Tuna

uni powder, nori reduction | 24

### \*Katsuo - Bonito

red onion, garlic, jalapeno | 10

### \*Unagi - Fresh Water Eel

mushroom crema,  
foie gras kabayaki | 16

### \*Aji - Horse Mackerel

shiso, fresh ginger | 8

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

battera kombu | 15

### Shiitake Mushroom

tomato vinaigrette, garlic | 10

### Grilled Chorizo

pickled ramp | 8

### \*Foie Gras

kabayaki, pineapple | 20

### \*A5 Wagyu Sirloin

soy koji, karashi, fried garlic | 30

## MAKIMONO

### \*Hamachi Negima Roll

golden beets, charred negi | 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 ginger | 10

### Cheeseburger Roll

cheddar, tomato, secret sauce | 10

## OMAKASE | 125

chef's choice

## CAVIAR

chef's accompaniments

russian osetra | 125

golden osetra | 250

beluga hybrid | 350

flight | 375

Chef, Owner | Ken Oringer

Chef, Partner | Tony Messina

Sous Chef | Graham Honig

Sous Chef | Trent Lidgley

Sous Chef | Dan Hixson

Sushi Chef | Akira Sugimoto

## SASHIMI

### \*Tai - Sea Bream

kalamansi, myoga | 18

### \*Hirame - Fluke

young ginger whey, cucumber,  
duck confit | 18

### \*Shima Aji - Striped Jack

black sesame, quince,  
smoked apple pie puree | 22

### \*Hiramasa - Kingfish

pumpkin, matsutake, hazelnut | 18

### \*Suzuki - Bass

maguro shirodashi, lemongrass,  
garlic | 20

### \*Lubina - Spanish Sea Bass

green chermoula, sultanas,  
preserved lemon gremolata | 16

### \*Kampachi - Amberjack

kimchee consomme, gin pickled  
apples, cilantro | 19

### \*Uni - California Gold Urchin

oyster butter, potato, thai chili | 24

### \*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, bosc pear,  
black walnut | 22

### \*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.