

COLD PLATES

*Uni Spoon

osetra caviar, quail egg yolk, yuzu | 16

*Kaki - Nonesuch Petite Oyster

green gage plum, long pepper, tonburi | 6 ea

*Raw Scottish Langoustine

caviar, kaffir lime, loomi | 18 ea

*Smoked Hamachi Tartar

nori cup, caviar | 16

*Tuna Tartar

mortadella, peanut satay, blood orange | 22

*Tuna & Lobster Handroll

avocado, black truffle, shiso | 35

*Toro Tartar

berries, hibiscus, pistachio | 32

*A5 Japanese Wagyu Beef Tartar

smoked sukiyaki fat, doritos powder, maggi | 32

HOT PLATES

Miso Soup

shiitake, green onion,
hijiki seaweed | 6

Shishito Peppers

kabayaki, sesame, smoked salt | 8

Japanese Milk Bread

spring onion butter | 3

Brussels Sprouts

nuoc cham, thai herbs, puffed rice | 10

Wok Charred Broccoli Rabe

fish sauce caramel, almond | 8

Grilled Oysters (3)

charred negi, iberico chorizo,
ketchup oil | 18

King Crab Kushiyaki

black lime butter | 20

Sautéed Surf Clam

garlic, chinese broccoli, vermicelli
noodles | 14

Berkshire Pork Belly Steam Bun

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

Rock Shrimp Tempura

chile aioli, korean chile threads | 19

Caviar

chef's accompaniments:

russian osetra | 125
israeli osetra | 150
california white sturgeon | 200
golden osetra | 225
beluga hybrid | 375

Pork Spare Rib

spicy kabayaki, peanuts | 10

Chiang Mai Duck Carnitas

green papaya salsa, scallion pancake,
baby shrimp | 15

Scallion Pancake Pizza

thai basil, mozzarella | 14

Whole Roasted Lobster

singapore black pepper glaze | 31

Grilled Hamachi Kama

korean bbq glaze | 20

Unagi & Foie Gras

kabayaki, saskatoon berry | 25

Whole Roasted Tuna Collar

chef's accompaniments | 100

16oz Slow Roasted Ribeye

romesco, crispy potato, spigarello | 65

Whole Tray of Maine Uni

make your own handroll | 65

Omakase 125 | 185

chef's choice

10 Piece Nigiri Omakase

chef's selections,
traditional garnishes | 58

tsukiji market selections,
nontraditional garnishes | 90

Ramen Noodle Fideos

cuttlefish, clams, pimenton | 22

Beef Shortrib Bulgolgi Tostadas

ssam sauce, pickles | 18

Wagyu Beef Dumplings

cheddar dashi, braised lettuce | 16

Escargot

smoked gyutan, matcha, spigarello | 19

Chow Fun Noodles

general gao, broccoli, chinese chile | 14

Chestnut Cacio e Pepe Dumplings

corn, hedgehog mushroom, ricotta | 16

Biang Biang Noodles

hunan lamb, kai lan, black vinegar | 18

Korean Ricecakes

kalbi oxtail, kimchee butter,
gremolata | 13

Green Curry Shrimp Fried Rice

burdock root, egg, pork sung | 16

A5 Wagyu Sirloin on Hot Rock

aka miso butter, salts | 30/oz

Truffles

Black Truffle & Bay Scallop Spoon

apple-miso polenta, parmesan | 25

SASHIMI

*Tai - Sea Bream

tamarind, carrot, thai basil | 18

*Nantucket Bay Scallops

citruses, juniper, myoga | 20

*Hirame - Fluke

cucumber pandan consomme, dill, kaffir mostarda | 18

*Hotate - Hokkaido Scallop

maitake mushroom, chinese chive vin, candied bacon jam | 20

*Suzuki - Bass

maguro shirodashi, lemongrass, garlic | 20

*Lubina - Spanish Sea Bass

green chermoula, sultanas, preserved lemon gremolata | 16

*Shima Aji - Striped Jack

black sesame, quince, smoked apple pie puree | 22

*Hiramasa - Kingfish

squash, salsify, persimmon | 18

*Kampachi - Amberjack

kimchee consomme, gin pickled apples, cilantro | 19

*Hamachi Duet - Yellowtail

banana, black truffle, pork belly croutons | 27

*Sake - Salmon

black bean, ginger, cilantro | 17

*Sake Toro - Jerk Salmon Belly

habanero, passionfruit lassi, yucca | 16

*Smoked Salmon Mousse

candied kumquat, caraway, shrimp crackers | 15

*Uni - California Gold Urchin

oyster butter, potato, thai chili | 24

Tako - Octopus

warm sesame oil, ginger, barrel aged tamari | 16

*Tuna Poke Don

rice, mung bean, maui onion | 17

*Ankimo - Monkfish Liver

shiso diable, kohlrabi, pear | 15

*Spicy Tuna & Foie Gras Tataki

aji amarillo, pear, black walnut | 22

NIGIRI

*Hirame - Fluke

radish, lemon oil | 9

*Tai - Sea Bream

yuzu-miso dressing | 9

*Cured Tuna Heart

cucumber, olive oil | 8

*Ama Ebi - Sweet Maine Shrimp

"popcorn shrimp," aonori | 10

*Mirugai - Geoduck Clam

lime zest | 10

*Hotate - Scallop

yuzu kosho, fish sauce dressing | 12

*Sayori - Needlefish

yuzu kosho, shiso | 12

*Hotaru Ika - Firefly Squid

yuzu kosho, fried garlic, negi | 10

*Hata - Grouper

aka tosaka, mustard seed mignonette | 14

Roasted Carrot

vadouvan crème fraiche, sudachi | 6

Street Corn

tajin, cotija, lime | 8

*Ikura - Smoked Salmon Roe

drawn butter | 8

*Shima Aji - Striped Jack

yellow chive, crispy kale | 10

*Kampachi - Amberjack

dashi cream, oshinko, bonito flake | 8

*Hamachi - Yellowtail

ponzu powder, pickled chili | 8

*Aka Mutsu - Red Bluefish

ginger ponzu emulsion | 26

*Aji - Horse Mackerel

ginger, shiso | 8

*Sawara - Spanish Mackerel

apple ponzu, negi | 10

*Sake - Ora King Salmon

beet, gochujang | 8

*Masu - Loch Etive Trout

wasabi creme fraiche, ikura, dill | 8

*Kinmedai - Alfonsino

fresh ginger | 22

*Tachiuo - Japanese Beltfish

thai vinaigrette, black lime, cilantro | 14

Dashi Maki Tamago

jalapeno, dashi gelee | 14

*Jo Uni - Hokkaido Sea Urchin

fresh wasabi | 127

*Maguro - Bluefin Tuna

nuta, miso marinated pear | 10

*Saba Oshizushi - Mackerel (6 pcs)

battera kombu | 15

Unagi - Fresh Water Eel

mushroom crema, foie gras kabayaki | 16

Grilled Chorizo

pickled ramp | 8

*Chutoro - Medium Fatty Tuna

soy braised garlic | 18

*Toro - Fatty Tuna

uni powder, nori reduction | 24

*OToro - Super Fatty Tuna

fresh wasabi | MP

Foie Gras

kabayaki, pineapple | 20

A5 Wagyu Sirloin

soy koji, karashi, fried garlic | 30

MAKIMONO

Snow Crab Tempura Roll

avocado, chile, basil | 25

Lobster BLT Roll

brown butter mayonnaise, pickled celery | 22

Mushroom Katsu Roll

aji panca, hajikami ginger | 10

*Hamachi Negima Roll

mala oil, grapefruit, scallion | 16

*Salmon and Cucumber Roll

barely cooked carpaccio, miso cream cheese, sesame | 15

*Spicy Tuna Roll

rocoto pepper, avocado, tenkasu | 16

Enter the Dragon Roll

unagi, rock shrimp, avocado | 19

Cheeseburger Roll

potato strings, tomato, secret sauce | 10

Chef, Owner | Ken Oringer
Chef, Partner | Tony Messina

Sous Chef | Dan Hixson
Sous Chef | Trent Lidgley
Sous Chef | Graham Honig

Sushi Chef | Akira Sugimoto