

CHILLED

**Hamachi Sashimi** 19

Truffle-Yuzu Ponzu, Chili Threads, Crispy Garlic, Rice Puffs, Cilantro

**Yuzu-Kosho Caesar Salad** 15

Baby Gem Lettuces, Jalapeno, Shaved Parmesan, Radish

**Prosciutto & Burrata** 20

Japanese Plum Balsamico, Shiso-Basil Pesto, Focaccia

**Spicy Salmon Crispy Rice**

Japanese Red Chili, Roasted Garlic, Shredded Scallions

19

**Spicy Tuna Crispy Rice**

Kimchi Tuna, Eel Sauce, Japanese Mayo, Serrano Pepper

21

WARM

**Gyoza Dumplings** 16

Spicy Tonkatsu Italian Sausage, Parmesan Ramen Broth, Chili Oil

**Itameshi Pizza** 15

Pickled Cherry Peppers, Red-Miso Pepperoni, Shredded Nori

**Shishito Peppers** 8

Ginger-Garlic-Ponzu

**Cacio e Pepe Breadsticks** 13

Peppercorn-Miso Alfredo

SUSHI

**Spicy Tuna Roll** 17

Roasted Garlic Aioli, Kimchi-Chili Sauce, Cilantro, Serrano Chili

**Surf N' Turf Roll** 19

Torched Salmon, Smoked Bacon, Aji-Roasted Garlic Aioli, Blistered Green Onion, Rosemary

**Dynamite Crab Roll** 20

Togarashi Aioli, Garlic Chips, Warm Buttered Crab, Lemon Butter Ponzu, Scallions

**Snowbird Roll** 19

Smoked Salmon, Blue Crab, Basil Boursin, Everything Furikake, Cucumber

**Yuzu-Truffle Hamachi Roll** 19

Truffle-Yuzu Kosho Aioli, Wasabi Sour Cream, Yuzu Ponzu, Chive

**Peruvian Ceviche Roll** 17

Coconut Leche de Tigre, Red Onion, Aji Amarillo Aioli, Swirled Culantro

**Tuna Nigiri (3pcs)** 19

Shiso Leaf, Calabrian Chili Ponzu, Basil Oil

**The Kilgore Handroll** 14

Sushi Rice, Tuna Tartare, Crispy Pork Belly, Truffle Caviar, Miso

**Big Baller Nigiri (3pcs)** 24

Torched Wagyu Beef & Foie Gras, Japanese Plum Umeboshi, Shiso, Truffle Ponzu

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## ENTREE PASTAS

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### Bolognese

27

Radiatore Pasta, Pepperoni & Mushroom Ragout, Chili Crisp

### Fettuccine Pomodoro

25

San Marzano Tomatoes, Ichimi Chili Flake, Yuzu-Butter, Basil Leaves

### Truffle Sesame Carbonara

29

Pappardelle Pasta, Black Truffle, Pecorino, Egg Yolk, Black Sesame

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## HOUSE SPECIALITY MAINS

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### Okinawan Chicken Parm

29

Dashi Brined Chicken Breast, Housemade Chili Crisp, Caper Aioli, Mozzarella

### THE Caramelized Meatball

26

Wagyu Beef, Caramelized Fondue, Red-Miso Marinara, Toasted Sesame Garlic Bread

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## YAKITORI GRILL

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"All of our grilled meats are cooked over Japanese Charcoal and are marinated with chefs favorite ingredients and spices"

### Miso-Dijon-Rosemary Half Chicken

25

### Wagyu Sirloin Steak 8oz

55

### Black Angus Skirt Steak 8oz

39

### Center Cut Filet Mignon 8oz

41

### Local Grouper Filet

39

### Double Cut Pork Chop

36

Sauce Trio: Wasabi Horseradish, Yuzu-Mustard Brown Butter, Sweet Soy-Black Peppercorn

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## SIDES

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### Crispy Golden Potatoes

12

### Broccolini

11

Truffle-Parmesan Dashi, Fried Rosemary, Black Pepper, Bonito Flakes

Japanese Peanut Curry, Coconut, Sesame

By Chef Brad Kilgore