
CHILLED

Hamachi Sashimi 19

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

Yuzu-Kosho Caesar Salad 15

Baby Gem Lettuces, Jalapeño,
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

Shishito Peppers 8

Ginger-Garlic-Ponzu

Rangoon 18

Scallion Cream Cheese, Krab,
Togarashi Sweet Chili Sauce

SUSHI

Spicy Tuna Roll 17

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

Dynamite Crab Roll 22

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

**The Kilgore
Handroll**

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

14

Togarashi Salmon Roll 18

Red Chili Yuzu Kosho, Togarashi Threads,
Crispy Garlic Crunch, Green Apple

Peruvian Ceviche Roll 17

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

**Yuzu-Truffle
Hamachi Roll**

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

19

GRILL

*All of our grilled meats are cooked over Japanese Charcoal and are marinated and accompanied by charred shishito and sweet peppers with your choice of sauce

Flat iron 8oz	34	Delmonico Ribeye 24oz	89
Black Angus Skirt Steak 8oz	39	Center Cut Filet Mignon 8oz	43
Miso-Dijon-Rosemary Half Chicken	28	Center Cut Filet Mignon 10oz	53
Scottish Salmon	33	Bone -In Pork Chop	36

Bistecca alla Fiorentina for two (Porterhouse) 34oz	125
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ENHANCEMENTS

OISE Crab Oscar	12
Black Truffle Butter	8
Whole Maine Lobster Tail	19

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

ENTREE PASTAS

Bolognese 28

Radiatore Pasta, Pepperoni & Mushroom
Ragout, Chili Crisp

Spicy Rigatoni 29

Creamy Vodka Diavolo, Garlic-Sesame Chili Crisp,
Calabria Yuzu Kosho

Truffle Sesame Carbonara	29
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Pappardelle Pasta, Black Truffle, Pecorino, Egg Yolk,
Black Sesame

+ add whole maine lobster tail 19

HOUSE SPECIALITY MAINS

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

SIDES

Crispy Golden Potatoes 12

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

Creamy Marsala Mushrooms 14

Truffle-Panko Breadcrumbs

OISE Corn Elotes 11

Umami Aioli, Parmesan, Chili-Garlic Butter

Truffle Parmesan Fries 12

By Chef Brad Kilgore