



## **SASHIMI**

- TORO Sashimi** Dry Aged Blue Fin Tuna Belly **43**
- Seared TORO w/ Girl & Dug Farm Ice Plant** Momotaro Tomato/Yuzu Citrus **47**
- Tuna Tataki** (Gently Seared Tuna Sashimi) Fresh Veggie Ponzu Dressing/Garlic Chips/Micro Cilantro **38**
- Salmon Caviar** Tosa Vinaigrette/Sweet Onion/Micro Arugula/Kaluga Caviar **48**
- Fresh Scallop Sashimi** Yuzu Citrus /Sauteed Asparagus/Micro Arugula/Olive Oil **39**
- Seared Dry Aged Ora Salmon** Wasabi Soy Dressing/Shimeji Mushroom/Ribboned Asparagus **37**
- Smoked Dry Aged Kanpachi** Sesame Miso Paste/Yuzu Vinegar/Micro Herbs **35**
- Dry Aged Yellowtail** Yuzu Spicy Dressing /Sweet Onion/Micro Cilantro/Serrano Pepper **35**
- Halibut Sashimi** Shiso Oil/Yuzu Citrus /Micro Shiso **35**
- Japanese Dry Aged Sea Bream (Tai)** Yuzu Kosho/Yuzu Zest/Yuzu citrus/Micro Shiso **35**
- Albacore Sashimi** Micro Arugula/Garlic Slices/Olive Oil Drizzle/Ponzu Sauce **35**
- Gentani Ceviche** Salmon/White Fish/Shrimp/Momotaro Tomato/Micro Cilantro/Yuzu Dressing **24**

## **SALAD**

- MORI Salad** Sautéed Mushroom/Seared Hokkaido Scallops/Arugula/Homemade Dressing/Fresh Truffle **39**
- Sashimi Salad** Seasonal Sashimi/Mixed Greens/Shiso Dressing/Homemade Pickles **34**
- Momotaro Tomato Salad** Japanese Momotaro Tomato/Seaweed/Snow Crab/Shiso Dressing **15**
- Sunomono w/ Snow Crab** Sliced Japanese Cucumber/Snow Crab/Shiso/Lemon/Seaweed **19**
- Salmon Skin Salad** Mixed Greens/Pickled Gobo Roots/Marinated Bonito Flakes/Tosa Vinaigrette **20**
- Mozuku w/ Uni** Okinawan Seaweed/Vinaigrette w/ SB Sea Urchin **18** w/ JP Sea Urchin **28**

## **FROM THE KITCHEN**

- Jellyfish** Jellyfish/Sliced Japanese cucumber with sweet vinegar sauce **14**
- Truffle Edamame** Young Soybean/Truffle Oil/Truffle Salt **11**
- Blistered Shishito Pepper** Homemade Bonito Flakes **14**
- Fish Bone Chips** Tasty Assorted Fried Fish Bone/Ichimi Aioli Sauce **10**
- Brussels Sprouts w/Sesame Sauce** Lightly fried Brussel Sprouts/Sesame Miso Sauce **12**
- Yamaimo Fries** Japanese Mountain Potato/Truffle Salt **16**
- Fresh Oyster Trio** Kumamoto Oysters/Kaluga Caviar/Yuzu Slush/Ponzu Jam *Six pieces* **48**
- Avocado Rice Toast** Mashed Avocado/Yuzu Mayo/Kizami Wasabi/Micro Herbs **25**
- Baked Sprouting Cauliflower** Parmesan Cheese/Red Chili/Yuzu Sauce **16**
- Seasonal Daily Chawanmushi** Gently Steamed Egg Custard/Seasonal Topping **24**
- Karaage** Japanese style Marinated Deep Fried Chicken (Thigh) / Mustard Miso Sauce **19**
- Spicy Tuna Crispy Rice Cake** Aged Blue Fin Toro/Spicy Citrus Soy/Kaluga Caviar/Gold Flakes **48**
- A5 "Miyazaki" Wagyu Steak** Sauteed Mushrooms/Asparagus **2oz 48, 4oz 96** (Add Italian Black Truffle +20)
- Miso Seabass Wraps** Miso Marinated Seabass/Butter Lettuce/Crispy Sweet Potato **40**
- Black Cod** Miso Marinated / Hajikami Pickled Ginger / Grated Daikon Radish **29**
- Gyusujini** Simmered A5 Wagyu in sweet soy sauce with Butter Lettuce wrap/Micro Cilantro **28**
- Grilled Organic Soy Marinated Chicken Tare** Green Leaf/Red Chili **27**
- Lobster Tempura** Ichimi Aioli Sauce **40**
- Squash Blossom "Crab Croquette" Tempura** Squash Blossom Tempura with Crab Cream/Onion Tomato Sauce **18**
- Fish & Chips** White Fish Tempura/Salted Mountain Potato/Serrano Pepper Aioli Sauce **34**
- Seasonal Assorted Tempura** Daily Fish/Shrimp/Seasonal Organic Vegetables **28**
- Grilled Dry Aged Fish Collar** Choice of Yellowtail, King Salmon/Grated Daikon Ponzu Sauce **35**

## **Soup**

- Tofu Miso Soup** **5**                      **Asari Little Neck Clam Miso Soup** **8**                      **Tai Sea Bream Miso Soup** **8**

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, SESAME and MILK. Please inform your server of any allergies.  
Consuming RAW or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.