



SASHIMI

- TORO Sashimi** Dry Aged Blue Fin Tuna Belly **43**
- Seared TORO w/ Girl & Dug Farm Ice Plant** Momotaro Tomato/Citrus Soy **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 Soy/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 Vinaigrette/Micro Shiso **33**
- Japanese Dry Aged Sea Bream (Tai)** Yuzu Kosho/Yuzu Zest/Yuzu Juice/Micro Shiso **34**
- Albacore Sashimi** Micro Arugula/Garlic Chips/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 **33**
- Sunomono w/ Snow Crab** Sliced Japanese Cucumber/Snow Crab/Shiso/Lemon/Seaweed **19**
- ORA King Salmon Skin Salad** Mixed Greens/Pickled Gobo Roots/Marinated Bonito Flakes/Tosa Vinaigrette **19**
- Mozuku w/ Uni** Okinawan Seaweed/Vinaigrette w/ SB Sea Urchin **18** w/ JP Sea Urchin **28**
- Local Farm Salad with Seasonal Fruit** Mixed Greens/Radish/Parmesan Cheese/Tosa Vinaigrette **19**

FROM THE KITCHEN

- Jellyfish** Jellyfish/Sliced Japanese cucumber with sweet vinegar sauce **15**
- Truffle Edamame** Young Soybean/Truffle Oil/Truffle Salt **14**
- Fish Bone Chips** Tasty Assorted Fried Fish Bone/Ichimi Aioli Sauce **8**
- Blistered Shishito Pepper** Homemade Bonito Flakes **14**
- Yamaimo Fries** Japanese Mountain Potato/Truffle Salt **15**
- 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 **15**
- 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 2oz** Sauteed Mushrooms/Asparagus **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 **27**
- Grilled Organic Soy Marinated Chicken Tare** Green Leaf/Red Chili **27**
- Lobster Tempura** Ichimi Aioli Sauce **40**
- Peel & Eat Sautéed Shrimp** Butter/Garlic/Soy/Chive **28**
- Fish & Chips** White Fish Tempura/Salted Mountain Potato/Serrano Pepper Aioli Sauce **34**
- Seasonal Assorted Tempura** Daily Fish/Shrimp/Seasonal Organic Vegetables **34**
- Crispy Scallop** Breaded Scallop/Shrimp Sauce/Shiso Leaf Cips **32**
- 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.