



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	<i>Six pieces</i>	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
<i>(Add Italian Black Truffle +20)</i>		
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
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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.