



SASHIMI

- Dry Aged TORO** Blue Fin Tuna Belly **42**
Dry Aged Seared TORO w/ Girl & Dug Farm Ice Plant Momotaro Tomato/ Citrus Soy **45**
Dry Aged Tuna Tataki (Gently Seared Tuna Sashimi) Momotaro Tomato/Citrus Soy/Cilantro **36**
Salmon Caviar Tosazu Vinaigrette/Sweet Onion/Micro Arugula/Caviar **48**
Fresh Hokkaido Scallop Yuzu Citrus Soy/Sauteed Asparagus/Micro Arugula/Olive Oil **38**
Seared Dry Aged Ora King Salmon Citrus Dressing/Shimeji Mushroom/Ribboned Asparagus **36**
Smoked Dry Aged Yellowtail Sesame Miso Paste/Sweet Onion Vinaigrette/Yuzu **32**
Dry Aged Yellowtail Yuzu Soy Dressing /Sweet Onion/Micro Cilantro/Serrano Pepper **32**
Japanese Dry Aged Tai Snapper Yuzu Kosho/Yuzu Zest & Juice **32**
Albacore Citrus Soy/Micro Arugula/Garlic/Olive Oil Drizzle **32**
Gentani Ceviche Salmon/Shrimp/White Fish/Momotaro Tomato/Micro Cilantro/Yuzu Ponzu sauce **24**

SALAD

- MORI-no Salad** Sautéed Mushroom/Seared Hokkaido Scallops/Arugula/Fresh Truffle **38**
The Sashimi Salad Seasonal Sashimi & Farmer's Mkt Veggies/Mix Greens/Shiso Dressing **32**
Sunomono with Snow Crab Thinly Sliced Japanese Cucumber/Snow Crab/Shiso/Lemon **18**
ORA King Salmon Skin Salad Mixed Seasonal Greens/Citrus Soy Dressing/Marinated Bonito Flakes **18**
Mozuku w/ Uni Okinawan Seaweed/Vinaigrette w/ SB Sea Urchin **18** w/ JP Sea Urchin **28**

FROM THE KITCHEN

- Fresh Oyster Trio** Kumamoto Oyster/Caviar/Yuzu Slush/Ponzu Jam *Six pieces* **48**
Truffle Edamame Young Soybean/Truffle Oil/Truffle Salt **12**
Fish Bone Chips Tasty Assorted Fried Fish Bone/Ichimi Aioli Sauce **6**
Blistered Shishito Pepper Homemade Bonito Flake **12**
Yamaimo Fries Japanese Mountain Potato/Truffle Salt **14**
Avocado Rice Toast Avocado/Yuzu Juice/Kizami Wasabi/ Aioli Sauce **24**
Baked Sprouting Cauliflower Grana Cheese/Red Chili/Yuzu Sauce **14**
Seasonal Daily Chawanmushi Gently Steamed Egg Custard/Seasonal Topping **24**
Spicy Tuna Crispy Rice Cake (The Brothers Way) Aged Blue Fin Toro/Citrus Soy/Caviar **48**
A5 "Miyazaki" Wagyu Steak 2oz Sauteed Japanese Mushrooms/Fresh Corn **48** w/ Fresh Truffle **68**
Miso Seabass Wraps Miso Marinated Seabass/Butter Lettuce/Crispy Sweet Potato **38**
Grilled Organic Soy Marinated Chicken Tare Green Leaf/Red Chili **24**
Lobster Tempura Ichimi Aioli Sauce **48**
Peel & Eat Sautéed Transparent Shrimp Butter/Garlic/Soy/Chive **24**
Fish & Chips Tempura Whitefish/Truffle Salted Mountain Potato Fries/Serrano Pepper/Aioli Sauce **32**
Seasonal Assorted Tempura Daily Fish/Transparent Shrimp/Seasonal Organic Vegetables **30**
Soft Shell Crab Creamy Citrus Soy/Pickled Cucumber/Chive **24**
Crispy Oyster Breaded Oyster/Curry Flavor Yuzu/Tartar Sauce **18**
Crispy Scallop Breaded Scallop/Organic Vegetable/Shrimp Sauce **32**
Kakuni Softly Simmered Marinated Pork Belly/Butter Lettuce/Grain Mustard/Pickles **28**

Soup

- Tofu Miso Soup** **4.5**
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 ask your server for any allergies.
Consuming RAW or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.