



The SASHIMI

Fresh Bluefin **TORO!** Tuna Belly Spain / Grated Wasabi 36

Bluefin Tuna Belly Spain **Seared TORO** / Fresh Pickled Wasabi / Japanese Daikon Radish / Citrus Sauce 36

Bluefin **Tuna** Sashimi Spain / Japanese Wasabi Miso paste / Shiso Seeds / Black Italian Caviar / Olive Oil / Hawaiian Lava Salt 40

Dry Aged **Kanpachi** Amberjack from Kyushu Japan / Sesame Miso Paste / Citrus / Rice Crackers 26

Japanese **Tai** Snapper / Yuzu Kosho / Yuzu Zest / Yuzu Juice 24

Ikejime **Halibut** Whitefish Sashimi from Sea of Japan/ Japanese Cucumber / Micro Shiso / Yuzu Vinegar / Shiso Oil 24

Smoked Japanese Cherry wood **Wild Yellowtail** 42 | **Dry Aged King Salmon** 34

Hokkaido Fresh **Scallop** Sashimi / Yuzu 24 | w Italian Black Caviar 54

Fresh **Uni** Sea Urchin from Santa Barbara / Wasabi / Black Hawaiian Lava Salt / Seaweed 36

Japanese **Yellowtail** / Sweet Onion / Serrano Pepper / Micro Cilantro / Yuzu Soy Dressing 24

Fresh **Albacore** from Oregon / Citrus Soy / Garlic / Olive Oil Drizzle / Micro Arugula 24

Seared New Zealand Ora **King Salmon** / Asparagus / Shimeji Mushroom / Wasabi Soy 24

Wild Goldeneye **Kinme Dai** Snapper Torched on Cedar Plank / Yuzu Paste / Yuzu Zest 28

Quickly Seared Bluefin **Tuna Tataki** Spain / Ginger Soy Dressing / Garlic Chips / Chives 26

Gentani Ceviche Octopus / Shrimp / White Fish / Salmon/ Sweet Onion / Citrus Sauce 16

Seared Wagyu Tataki 2oz A5 Miyazaki Wagyu Beef / Yuzu Paste / Wasabi / Garlic Chip / Ponzu Sauce 40

Ora New Zealand King **Salmon Caviar** / Italian Black Caviar / Smoked Bonito Oil / Sweet Onion / Micro Arugula 40

*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.