

A LA CARTE

Hokkaido **Kegani** Steamed Hairy Crab / Special Vinegar Sauce 140 *half*

Crispy Live **Soft Shell Crab** from Maryland / Pickled Daikon & Carrot / Creamy Citrus Soy / Chive / Chili Flakes 20

2oz A5 Miyazaki **Wagyu Steak** / Maitake Mushroom / Shishito / Truffle Butter 50(w/ Black Burgundy Truffle 70|Italian White Truffle 85)

A5 Miyazaki **Wagyu Miso Butter Lettuce Wrap** Cranberry Yuzu Jam 18 *two pieces*

Seabass Butter Lettuce Wrap Miso Marinated Seabass / Micro Amaranth Red 14 *two pieces*

Wild Caught California **Black Cod** / Miso Marinated / Hajikami Pickled Ginger / Grated Daikon Radish 16

Sautéed Clams / Farmers Market Green Beans / Shiitake Mushroom / Garlic Butter Soy Sauce 12

Best Part of the **King Crab** Steamed Fresh King Crab Leg / Butter Ponzu Sauce 42

King Crab Tempura Fried King Crab / Butter Ponzu sauce **OR** Creamy Ponzu sauce 28

Whitefish Tempura Fresh Snapper / Halibut / Butter Ponzu Sauce 18

Eggplant & Beef Ground A5 Wagyu / Red Miso Nasu Dengaku / Chive 12

Miso Marinated Flourless **Jidori Fried Chicken** Wings / Sansho Japanese Pepper / Pickled Red Radish 10 *four pieces*

Organic **Chicken Tare** Soy Marinated / Green Leaf / Red Chili 18

Crispy **Agedashi** Tofu / Grated Daikon Radish / Ginger / Chive / Bonito Flakes / Dashi Broth 8

Crispy Oysters Breaded Hama Hama Oysters / Tartare Sauce / Vegetable Sauce 16

Wagyu Uni Wrap A5 Miyazaki Wagyu Beef / Uni Santa Barbara / Seasonal Fresh Truffle 50

The SOUP

The Dobin Chowder ver2.0 16

Asari Little Neck Clam Miso 6

Nameko Mushroom Miso 3.5

Aonori Fresh Seaweed Miso 3.5

Tofu Miso 2.5

*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.