

A LA CARTE

Soft Shell Crab Appetizer from Maryland / Creamy Ponzu Sauce / Korean Red Pepper 20

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

Seabass Butter Lettuce Wrap Miso Marinated Seabass 14 *two pieces*

Wild Caught California **Black Cod** / Miso Marinated / Hajikami Pickled Ginger / Grated Daikon Radish 15

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

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

Miso Marinated Flourless **Jidori Fried Chicken** Wings / Sansho Japanese Pepper / Pickled Red Radish 12 *four pieces*

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

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

2oz A5 Miyazaki **Wagyu Steak** / Maitake Mushrooms / Truffle Butter / Special Ponzu Sauce 50 (add Fresh Burgundy Truffle +20)

SOUP

Tofu Miso 2.5

Nameko Mushroom Miso 3.5

Aonori Fresh Seaweed Miso 3.5

Asari Little Neck Clam Miso 6

Dobin Chowder Littleneck Clam / Shrimp / White Fish / Cauliflower / Yuzu Zest / Red Chili 16

*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.