



The SASHIMI

Dry Aged TORO! Fatty Bluefin Tuna 42

Seared Dry Aged TORO Ice Plant / Soy Citrus Sauce / Tomato 46

Dry Aged Bluefin **Tuna Caviar** Hon Maguro / Japanese Wasabi Miso paste / Black Caviar / Seasoned Seaweed / Micro Shiso 52

Smoked Japanese Cherry wood **Dry Aged Yellowtail** 34 | **Dry Aged Ora King Salmon** 36

Dry Aged Kanpachi Amberjack from Japan / Black Sesame Miso Paste / Yuzu Kosho / Arare Rice Crackers 34

Dry Aged Hamachi Serrano Yellowtail from Japan / Sweet Onion / Micro Cilantro / Yuzu Soy Dressing 34

Ikejime Treated **Hirame** Halibut / Japanese Cucumber / Micro Shiso / Yuzu Vinegar / Shiso Oil 34

Dry Aged Tai Sea Bream from Japan / Yuzu Kosho / Yuzu Zest / Yuzu Juice 34

Fresh **Scallop** from Hokkaido Japan / Yuzu Kosho 36 | with Italian Black Caviar 54

Fresh **Uni** Sea Urchin from Santa Barbara / Wasabi / Black Hawaiian Lava Salt / Seaweed 68

Ora King Salmon Belly Caviar Salmon from New Zealand / Black Caviar / Sweet Onion / Micro Arugula 52

Ora King Salmon Belly Truffle Salmon from New Zealand / Italian Truffle / Pickled Akara Radish 52

Seared **Dry Aged Ora King Salmon** from New Zealand / Sautéed Asparagus & Shimeji Mushroom / Wasabi Soy 36

Seared **Dry Aged Bluefin Tuna Tataki** Hon Maguro / Ginger Soy Dressing / Garlic Chips / Chives 36

Wild **Kinme Dai** Goldeneye Snapper from Japan / Torched on Cedar Plank / Yuzu Kosho / Yuzu Zest 38

Wild **Dry Aged Nodoguro** Sea Perch from Japan / Torched on Cedar Plank / Yuzu Kosho / Yuzu Zest 46

Albacore Citrus Soy / Fresh Garlic Slice / Olive Oil Drizzle / Micro Arugula 34

Gentani Seafood Ceviche Octopus / Shrimp / Sashimi Fish / Sweet Onion / Yuzu Citrus Sauce 26

Add Side of Black Caviar 40 0.5 oz

Featuring: @dry_aged_fish_guy @girlndugfarm

*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.