



The SASHIMI

Dry Aged TORO! Fatty Bluefin Tuna 42

Seared Dry Aged TORO Ice Plant / Soy Citrus Sauce / Tomato 45

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

Dry Aged Kanpachi Amberjack from Japan / Black Sesame Miso Paste / Yuzu Kosho / Arare Rice Crackers 32

Dry Aged Tai Sea Bream from Japan / Yuzu Kosho / Yuzu Zest / Yuzu Juice 32

Smoked Japanese Cherry wood **Dry Aged Yellowtail** 32 | **Dry Aged Ora King Salmon** 34

Ikejime **Hirame** Halibut / Japanese Cucumber / Micro Shiso / Yuzu Vinegar / Shiso Oil 32

Fresh **Scallop** from Hokkaido Japan / Yuzu Kosho 34 | with Italian Black Caviar 58

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

Dry Aged Yellowtail from Japan / Serrano Pepper / Sweet Onion / Delfino Cilantro / Yuzu Soy Dressing 32

Albacore Citrus Soy / Fresh Garlic Slice / Olive Oil Drizzle / Micro Arugula 32

Seared **Dry Aged Ora King Salmon** from New Zealand / Sautéed Asparagus & Shimeji Mushroom / Wasabi Soy 34

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 42

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

Gentani Seafood Ceviche Octopus / Shrimp / Sashimi Fish / Sweet Onion / Yuzu Citrus Sauce 24

Ora King Salmon Belly Caviar New Zealand / Black Caviar / Sweet Onion / Micro Arugula 48

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.