The SASHIMI

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

Bluefin **Seared TORO** Pickled Wasabi marinated ice plant / Soy Citrus marinated tomato medley from Girl & Dug Farm 42

Bluefin **Tuna** from Spain / Japanese Wasabi Miso paste / Black Italian Caviar / Olive Oil / Hawaiian Lava Salt 48

Dry Aged **Kanpachi** Amberjack / Sesame Miso Paste / Yuzu Kosho / Rice Crackers 26

Japanese Dry Aged **Tai** Snapper / Yuzu Kosho / Yuzu Zest / Yuzu Juice 26

Smoked Japanese Cherry wood **Yellowtail** 28 | **Dry Aged Ora King Salmon** 34

Ikejime **Halibut** White Fish / Japanese Cucumber / Micro Shiso / Yuzu Vinegar / Shiso Oil 24

Fresh **Scallop** from Hokkaido Japan / Yuzu Kosho 24 | w Italian Black Caviar 58

Fresh **Uni** Sea Urchin from Santa Barbara / Wasabi / Black Hawaiian Lava Salt / Seaweed 54

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

Ono **Sawara** from Japan / Citrus Soy / Garlic / Olive Oil Drizzle / Micro Arugula 26

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 32

Wild Sea Perch **Nodoguro** "King of White Fish" Torched on Cedar Plank / Yuzu Paste / Yuzu Zest 36

Seared Bluefin **Tuna Tataki** from Spain / Ginger Soy Dressing / Garlic Chips / Chives 30

Gentani Ceviche Octopus / Shrimp / White Fish / Salmon/ Sweet Onion / Yuzu Citrus Sauce 18

New Zealand Ora **King Salmon Caviar** / Italian Black Caviar / Smoked Bonito Oil / Sweet Onion / Micro Arugula 48

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.*