



The SASHIMI

Fresh Bluefin **TORO!** Tuna Belly Spain / Grated Wasabi 38

Bluefin **Seared TORO** Pickled Wasabi Marinated Girl & Dug Farm Ice Plant / Soy Citrus Marinated Momotaro Tomatoes 42

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

Dry Aged **Kanpachi** Amberjack / Black Sesame Miso Paste / Yuzu Kosho / Arare Rice Crackers 28

Japanese Dry Aged **Tai** Snapper / Yuzu Kosho / Yuzu Zest / Yuzu Juice 28

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

Ikejime **Halibut** White Fish / Japanese Cucumber / Micro Shiso / Yuzu Vinegar / Shiso Oil 26

Fresh **Scallop** from Hokkaido Japan / Yuzu Kosho 26 | w Italian Black Caviar 58

Fresh **Uni** Sea Urchin from Santa Barbara / Wasabi / Black Hawaiian Lava Salt / Seaweed 56

Japanese **Yellowtail** Serrano Pepper / Sweet Onion / Micro Cilantro / Yuzu Soy Dressing 26

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

Seared New Zealand Ora **King Salmon** Sautéed Asparagus & Shimeji Mushroom / Wasabi Soy 26

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** Hon Maguro 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** 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.*