



The SASHIMI

Dry Aged TORO! Fatty Bluefin Tuna Spain 40

Seared Dry Aged TORO Pickled Wasabi Marinated Ice Plant / Soy Citrus Marinated Tomato Medley 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** Sea Bream / Yuzu Kosho / Yuzu Zest / Yuzu Juice 28

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

Ikejime **Halibut** White Fish / Japanese Cucumber / Micro Shiso / Yuzu Vinegar / Shiso Oil 28

Fresh **Scallop** from Hokkaido Japan / Yuzu Kosho 28 | w Italian Black Caviar 58

Fresh **Uni** Sea Urchin from Santa Barbara / Wasabi / Black Hawaiian Lava Salt / Seaweed 60

Japanese **Dry Aged Yellowtail** Serrano Pepper / Sweet Onion / Delfino Cilantro / Yuzu Soy Dressing 28

Sawara Ono from Japan / Citrus Soy / Garlic / Olive Oil Drizzle / Micro Arugula 28

Seared Dry Aged Ora King Salmon New Zealand / Sautéed Asparagus & Shimeji Mushroom / Wasabi Soy 32

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 Seafood Ceviche Octopus / Shrimp / Sashimi Fish / Sweet Onion / Yuzu Citrus Sauce 20

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

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.