



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 34

Wild Goldeneye **Kinme Dai** Snapper Torched on Cedar Plank / Yuzu Paste / Yuzu Zest 34

Wild Sea Perch **Nodoguro** "King of White Fish" Torched on Cedar Plank / Yuzu Paste / Yuzu Zest 38

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.*