

A LA CARTE

Stone Grilled A5 Kagoshima **Wagyu Steak** 2oz / Truffle Butter 50 (*w/ Seasonal Italian Truffle 70*)

A5 Kagoshima **Wagyu Miso Lettuce Wrap** Cranberry Yuzu Jam 28 *two pieces*

Eggplant & Beef Ground A5 Wagyu Kagoshima / Red Miso / Chive 18

Whitefish Tempura Butter Ponzu Sauce 24

Sea Bass Butter Lettuce Wrap Miso Marinated Sea bass/ Sweet Potato Crunch / Micro Amaranth Red 22 *two pieces*

Kobu Jime **Grilled Dry Aged Kuro Tai** Black Snapper / Yuzu Juice / Hojiso 34

Wild Caught California **Black Cod** Miso Marinated / Hajikami Pickled Ginger / Grated Daikon Radish 26

Grilled Dry Aged Ora King Salmon New Zealand / Saikyo Koji Miso / Fried Shiso Leaf 24

Grilled Dry Aged Fish Collar Choice of Yellowtail **OR** Amberjack **OR** King Salmon 24

Garlic Shrimp Sautéed / Original Garlic Sauce / Chives 24

Fried **Live Soft Shell Crab** Pickled Daikon & Carrot / Creamy Citrus Soy / Chive / Chili Flakes 32

Baked Alaskan **King Crab** Leg / Homemade Mayo Sauce 55 - 75

Sautéed Clams Asparagus Ribbons/ Shiitake Mushroom / Garlic Butter Soy Sauce 16 **Limited Quantity*

Crispy Lobster Tempura / Ichimi Aioli Sauce 54

Crispy Oysters 2.0 Breaded Hama Hama Oysters / Tonkatsu Sauce / Tartar Sauce 20

The Karaage Marinated Deep Fried Chicken / Miso Honey Mustard Sauce 18 w/ Black Caviar 48

Miso Marinated Flourless **Jidori Sansho Wings** Sansho Japanese Pepper / Pickled Red Radish 16 *three pieces*

Organic Grilled **Chicken Tare** Soy Marinated / Green Leaf / Red Chili 18

Farmers Market Assorted **Seasonal Vegetable Tempura** 16 | Add Shrimp 3 *per piece*

**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.*