

A LA CARTE

Stone Grilled A5 Kagoshima **Wagyu Steak** 2oz / Truffle Butter 50 (Add Seasonal Truffle +20, Add Lobster OR Scallop +12)

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

Eggplant & Beef Ground A5 Wagyu Kagoshima / Red Miso / Chive 20

Whitefish Tempura Butter Ponzu Sauce 25

Sea Bass Butter Lettuce Wrap Miso Marinated Sea bass/ Sweet Potato Crunch / Micro Amaranth Red 24 *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 26

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

Baked Oysters Pacific Oyster / Bread Crumbs / Grana Cheese 18 *three pieces*

Garlic Shrimp Sautéed / Original Garlic Sauce / Chives 24

Baked Alaskan **King Crab** Leg / Homemade Mayo Sauce / Small 55 Medium 65 Large 75

Sautéed Clams Baby Abalone / Clams / Asparagus Ribbons/ Shiitake Mushroom / Garlic Butter Soy Sauce 16

Crispy Lobster Tempura Ichimi Aioli Sauce / Black Hawaiian Lava Salt 52

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

The Karaage Marinated Deep Fried Chicken / Miso Honey Mustard Sauce 18

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

Organic Grilled **Chicken Tare** Soy Marinated / Green Leaf / Picked Akara Radish/ Red Chili 20

Farmers Market Assorted **Seasonal Vegetable Tempura** 18 | 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.