

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 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

Garlic Shrimp Sautéed / Original Garlic Sauce / Chives 24

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

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.