

# A LA CARTE

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

A5 Miyazaki **Wagyu Miso Salanova Lettuce** Cranberry Yuzu Jam 24 *two pieces*

**Eggplant & Beef** Ground A5 Wagyu Miyazaki / Red Miso Nasu Dengaku / Chive 18

**Whitefish Tempura** Butter Ponzu Sauce 24

**Sea Bass Butter Lettuce Wrap** Miso Marinated Sea bass/ Sweet Potato Fries/ Micro Amaranth Red 18 *two pieces*

Wild Caught California **Black Cod** Miso Marinated / Hajikami Pickled Ginger / Grated Daikon Radish 24

**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

**The Sautéed Garlic Shrimp** Transparent Shrimp / Garlic Sauce/ Chives 24

Deep Fried **Live Soft Shell Crab** from Maryland / Pickled Daikon & Carrot / Creamy Citrus Soy / Chive / Chili Flakes 30

**Sautéed Clams** Asparagus Ribbons/ Shiitake Mushroom / Garlic Butter Soy Sauce 14

**Crispy Lobster Tempura** / Ichimi Aioli Sauce 54

**Crispy Oysters** Breaded Hama Hama Oysters / Vegetable Sauce 20

Miso Marinated Flourless **Jidori Sansho Fried Chicken Wings** Sansho Japanese Pepper / Pickled Red Radish 16

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

## The SOUP

**The Dobin Chowder** 16

**Asari** Little Neck Clam Miso 6

**Nameko** Mushroom Miso 4

**Tofu** Miso 3

*Featuring: @dry\_aged\_fish\_guy @girlndugfarm @labahn ranch*

*\*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.*