

A LA CARTE

Stone Grilled A5 Miyazaki **Wagyu Steak** 2oz / Truffle Butter 50 (w/ Seasonal Italian Truffle 70, White Truffle 90)

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

Seabass Butter Lettuce Wrap Miso Marinated Seabass/ 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

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

Deep Fried **Soft Shell Crab** Pickled Daikon & Carrot / Creamy Citrus Soy / Chive / Chili Flakes 24

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

Crispy Lobster Tempura / Ichimi Aioli Sauce 54

Baked Alaskan **King Crab** Fresh King Crab Leg 46

Whitefish Tempura Butter Ponzu Sauce 24

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

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

Miso Marinated Flourless **Jidori Fried Chicken** Wings / Sansho Japanese Pepper / Pickled Red Radish 12 *four pieces*

Crispy Oysters Breaded Hama Hama Oysters / Vegetable Sauce 20

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

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.