

A LA CARTE

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

A5 Miyazaki **Wagyu Miso Butter Lettuce Wrap** Cranberry Yuzu Jam 20 *two pieces*

Seabass Butter Lettuce Wrap Miso Marinated Seabass / Micro Amaranth Red 16 *two pieces*

Wild Caught California **Black Cod** Miso Marinated / Hajikami Pickled Ginger / Grated Daikon Radish 16

Dry Aged **Grilled Ora King Salmon** from New Zealand / Saikyo Koji Miso 24

Sautéed Clams Farmers Market Green Beans / Shiitake Mushroom / Garlic Butter Soy Sauce 14

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

Crispy Lobster Tempura / Ichimi Aioli Sauce 54

Steamed Alaskan **King Crab** Fresh King Crab Leg / Butter Ponzu Sauce 42

Whitefish Tempura Butter Ponzu Sauce 18

Eggplant & Beef Ground A5 Wagyu / Red Miso Nasu Dengaku / Chive 16

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

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

Crispy Oysters Breaded Hama Hama Oysters / Tartar Sauce / Vegetable Sauce 18

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

The SOUP

The Dobin Chowder ver2.0 16

Asari Little Neck Clam Miso 6

Nameko Mushroom Miso 3.5

Aonori Fresh Seaweed Miso 3.5

Tofu Miso 2.5

**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.*