

A LA CARTE

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

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 18

Grilled Dry Aged Ora King Salmon New Zealand / Saikyo Koji Miso / Fried Shiso Leaf 24

Deep Fried **Live Soft Shell Crab** 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

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

Whitefish Tempura Butter Ponzu Sauce 20

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 / 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

Aonori Fresh Seaweed 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.