

# A LA CARTE

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

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

**Seabass Butter Lettuce Wrap** Miso Marinated Seabass / 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 @labahnran*

\*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.