

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*

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 **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

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.