



Los Angeles
**BEST
OF L.A.**
2020 WINNER

The Omakase

Winter Edition

Starting \$260~ (\$130 per guest, minimum 2 guests)

Mori no Salad

Sautéed mushroom with seared Hokkaido scallop, dried persimmon and fresh Italian black burgundy truffle

Dry Aged Kanpachi Sashimi

Amberjack from Kyushu Japan with homemade sesame miso, yuzu kosho, black Hawaiian lava salt and Japanese "Arare" rice cracker

Bluefin Tuna Sashimi

Hon Maguro from Spain with wasabi flavored Japanese unrefined "Moromi miso", ex virgin olive oil and black caviar

M/Monaka

Japanese wafer sandwich with sautéed foie gras, yellowtail tartar and persimmon compote

Grilled Dry Aged Salmon

New Zealand king salmon with koji saikyo miso sauce

King Crab Chowder

Alaskan king crab chowder soup with white fish, mushroom and cauliflower

Sushi 5pieces

Today's selection

- Toro – Fatty Bluefin Tuna Spain
- Kinme dai – Alfonsino Wild Chiba, Japan
- Sawara – Ono Kyushu, Japan
- Shima aji – Jack Mackerel Kyushu, Japan
- Tai – Sea Bream Ehime, Japan

Dessert of the day

**Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, SESAME and MILK.*

Consuming **RAW or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**Subject to change without notice.*

**Sorry, we CANNOT accommodate any food restrictions.*