

# A LA CARTE

A5 Miyazaki **Wagyu Miso Butter Lettuce Wrap** / Cranberry Yuzu Jam 18 *two pieces*

**Seabass Butter Lettuce Wrap** Miso Marinated Seabass 14 *two pieces*

Wild Caught California **Black Cod** / Miso Marinated / Hajikami Pickled Ginger / Grated Daikon Radish 15

Best Part of the **King Crab** Steamed Fresh King Crab Leg / Butter Ponzu Sauce 42

**King Crab Tempura** Fried King Crab / Butter Ponzu sauce **OR** Creamy Ponzu sauce 28

**Whitefish Tempura** Fresh Snapper / Halibut / Butter Ponzu Sauce 18

**Eggplant & Beef** Ground A5 Wagyu / Red Miso Nasu Dengaku / Chive 12

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

Miso Marinated Flourless **Jidori Fried Chicken** Wings / Sansho Japanese Pepper / Pickled Red Radish 10 *four pieces*

**Crispy Oysters** Breaded Hama Hama Oysters / Tartare Sauce / Vegetable Sauce 16

**Seared Wagyu Tataki** 2oz A5 Miyazaki Wagyu Beef / Yuzu Paste / Wasabi / Garlic Chip / Ponzu Sauce 40

2oz A5 Miyazaki **Wagyu Steak** / Maitake Mushrooms / Truffle Butter / Special Ponzu Sauce 50 (add Fresh Burgundy Truffle +20)

## SOUP

**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.*