BEVERLY HILLS

COLD STARTER

Mozuku with Uni	18
Japanese Tomato Salad with Snow Crab	20
Gentani Seafood Ceviche	22

HOT STARTER

Edamame	7
Truffle Edamame	10
Shishito Pepper	12
Yamaimo Truffle Fries	14
Brussels Sprouts Gomaae	14
Crispy Cauliflower	15
Karaage Fried Chicken	18
Rock Shrimp Tempura	24

SALADS

Sunomono Salad *Choice of Crab/ Shrimp*	20
Salmon Skin Salad	18
Mori Salad with Scallop & Fresh Truffle	38

SIGNATURE BITES

Spicy Tuna Crispy Rice with Caviar *5pcs*	38
Avocado Crispy Rice Toast *5pcs*	24
Miso Seabass Lettuce Wrap *2pcs*	24
Baked Crab Roll *per piece*	20
A5 Wagyu Slider *per piece*	25

Add Fresh Truffle +$20

SASHIMI

Seared Toro with Ice Plant	38
Smoked Kanpachi Amberjack	30
Scallop Sashimi with Yuzu	32
Tai Sea Bream with Garlic Chip	28
Halibut Yuzu with Shiso Oil	30
Peppered Albacore Tataki	28
Hamachi Yellowtail with Serrano Pepper	32
Assorted Sashimi Platter	54

ENTREES

A5 Teriyaki Wagyu Steak	2 oz 46 | 4 oz 90

Add Fresh Truffle +$20

Black Cod	29
Grilled Fish Collar	34

Choice of Yellowtail or Salmon

SOUP

Tofu Miso Soup	5
Asari Clam Miso Soup	8
Seabass Miso Soup	8

*Spicy Mayo, Sesame Seeds, Ponzu, Eel Sauce $1 . *Extra Ginger $5 . *Substitute to Soy Paper $2

-Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, SESAME and MILK. Please let your server know of any allergies you may have.*Consuming RAW or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SUSHI & SASHIMI - 2 PIECES

DRY AGED

Bluefin Toro *Fatty Tuna*	24
Bluefin Seared Toro *Seared Fatty Tuna*	26
Bluefin Chutoro *Medium Fatty Tuna*	21
Bluefin Tuna *Akami Tuna*	18
Bluefin Zuke *Marinated Tuna*	19
Tai *Sea Bream*	14
Ora King Salmon	15
Hamachi *Yellowtail*	15
Kanpachi *Amberjack*	15

CLASSIC

Albacore	14
Aji *Spanish Mackerel*	16
Shima Aji *Jack Mackerel*	15
Hirame *Halibut*	15
Engawa *Halibut Fin*	16
Kinmedai *Goldeneye Snapper*	18
Shiroebi *Silver Shrimp*	18
Amaebi *Sweet Shrimp*	12 /pc
Hotate *Scallop*	16
Ikura *Salmon Roe*	14
Uni - Santa Barbara *Sea Urchin*	13 /pc
Uni - Japan *Sea Urchin*	20 /pc
A5 Wagyu Beef	13 /pc
Kani *Snow Crab*	14
Ebi *Cooked Shrimp*	12
Unagi *Fresh Water Eel*	14
Tamago *Sweet Omlet*	10

ROLLS & HAND ROLLS

	CUT | HAND
Toro Taku *Toro and Pickled Radish*	22 | 20
Tuna *Bluefin Tuna*	18 | 16
Negi Hama *Yellowtail Green Onion*	16 | 14
Salmon	16 | 14
Tuna Yellowtail Salmon	28 | 26
California *with Real Snow Crab*	20 | 18
Spicy Tuna	20 | 18
Shrimp Tempura	22 | 20
Salmon Skin	17 | 15
Soft Shell Crab	22 | 20
Unagi *Fresh Water Eel*	20 | 18
Cucumber	12 | 10
Avocado	12 | 10

Wagyu Hand Roll 22
Add Fresh Truffle +$20, Add Caviar +$20

Uni Hand Roll 30
Add Caviar +$20

Fresh Grated Wasabi 15

Omakase
160 /person
5 Appetizer
Add Wagyu Slider +20
8pcs Nigiri
Miso Soup
Dessert

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