

## HOT STARTERS

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**EDAMAME 7**

truffle salt

**EGGPLANT 8**

den miso, tomatoes, green onions

**CRISPY RICE TUNA 15**

sriracha mayo, shrimp furikake, chives

**BLUE CRAB CROQUETTE 17**

micro greens, roasted tomatoes, Japanese tartar sauce

**KING CRAB TEMPURA 39**

micro cilantro, yuzu soy sauce, kochujang miso, frisee, yuzu dressing

**GYOZA 10**

wagyu beef, butternut squash puree, ponzu sauce

**TAKOYAKI 10**

kochujang tomato sauce, sichimi, bonito flakes, sweet soy sauce

**CHEESE & MEAT BOARD 34**

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**CHEF'S TASTING MENU**

*For More Details, Please Ask Your Server or Chef*

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## COLD STARTERS

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**\*TUNA POKE 21**

wakame, shichimi, avocado, ponzu sauce, shrimp furikake

**\*KANPACHI 17**

micro greens, mango salsa, Okinawan potato chips, yuzu sauce

**\*CEVICHE 18**

assorted fish, corn, tomatoes, yuzu soy sauce, lime, chili amazu

**\*OCEAN TROUT CREAM FRAICHE 17**

micro greens, pickled red onions, fried capers, yuzu soy dressing

**FUJI APPLE SALAD 11**

candied walnuts, blue cheese, creamy umami dressing, dried cherries, fried parships

**\*FRESH OYSTER 17**

micro cilantro, yuzu sake pearl, kizami wasabi, ponzu sauce

**\*TUNA TATAKI 17**

micro greens, garlic chips, shiso dressing, aguachili, sriracha mayo, shrimp furikake

**\*ANKIMO UNI CAVIAR 18**

monk fish pate, uni, caviar, ponzu sauce

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food-borne illness*

## SPECIALITIES

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**\* FOIE GRAS 25**

truffle, phyllo nest, micro greens, frisee, shiso dressing, honey orange jam, balsamic soy sauce

**\* SAUTÉED MUSHROOMS 15**

fried shallots, onsen tamago, parmesan cheese, chives

**BRANZINO 32**

butter soy sauce, edamame, red onions, cilantro, tomatoes

**KARASHI OCTOPUS 24**

mixed greens, chili oil, tomato, ponzu sauce

**PURPLE POTATO GNOCCHI 19**

truffle, fried leeks, sautéed mushrooms, parmesan cheese

**SEAFOOD TOBAN 45**

assorted seasonal seafoods, assorted mushrooms, yuzu soy sauce

**MENTAIKO PASTA 24**

fried shiso leaf, bonito flakes, asparagus, chives, bell peppers

**SHRIMP SCAMPI 24**

garlic, yuzu, squid ink den miso, chives, bread

**PORK BELLY 19**

fried leeks, chili strings, sautéed Dijon butter leeks, balsamic soy reduction

## SPECIALITIES

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**\* PRIME RIBEYE STEAK 18 oz MP**

grilled asparagus, roasted garlic & potatoes, tare

**\* SEARED SCALLOP 27**

micro cilantro, cauliflower puree, corn succotash

**\* A5 WAGYU FLAMBÉ MP**

wagyu tenderloin, tare, grated wasabi

**TRUFFLE UNI POTATO 29**

sea urchin, shredded potatoes, cream sauce, truffle zest, chives

## DESSERTS

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**CHEESE CAKE 8**

ginger crumble, strawberry glazed

**GREEN TEA CRUNCH BAR 9**

candied almond, chocolate mousse, green tea mousse, almond dacquoise

**BLUEBERRY TAPIOCA 7**

blueberries, banana bread, lemon sorbet

**TIRAMISU & COFFEE MACARON 12**

mascarpone cream, lady finger, cocoa powder, almond confectionery, espresso ganache

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