



U-1CHI

tasting MENU *\$140*

CHAWANMUSHI

Golden Thread Mushroom, Ginko Nut,
Snow Crab Ankake, Kinome

SASHIMI TAPAS

An Assortment of 4 different Fish & Flavors

CHAZUKE

Japanese Sea Bream, Charred Hijiki Rice, Arare,
Marinated Shiitake, Sea Grapes, Katsuo Dashi

SASHIMI

Bluefin Tuna, Scottish Salmon, Yellowtail,
Olive Flounder

SQUID INK FRY BREAD

Maine Lobster, Mozzarella, Topped with
Trout Caviar & Uni/ Black Truffle Aioli

GRANITA (INTERMISSION)

Fresh Yuzu Juice & Strawberry, Wakamomo

NIGIRI

Amberjack, Golden Eye, Young Barracuda,
Horse Mackerel, Sablefish

OYSTER DUO

Fresh Kumamoto Oyster w/ Charred Onion
Mignonette & Broiled Pacific Oyster w/ Herb
Ponzu Butter

SMOKED WAGYU SLIDER

A5 Wagyu Patty, Brie Cheese, Sake Carmelized
Onions, Quick Pickle & Shaved Black Truffle on
Bone Marrow Butter Toasted Hawaiian Bun

HANDROLL

Bluefin Toro Tartare, California Uni, Ikura

MATCHA PANNA COTTA

Fried Donut, Strawberry, Vanilla Bean Whipped
Cream

\$35 Sake Pairing Option

SAKE FLIGHT

Otokoyama "Man's Mountain" Tokubetsu Junmai
Suigei "Drunken Whale" Tokubetsu Junmai
Nanbubijin "Southern Beauty" Junmai Daiginjo

&

BOX SAKE

Hakkaisan "45" Junmai Daiginjo