



The SASHIMI

- Dry Aged TORO!** Fatty Bluefin Tuna Spain 40
- Seared Dry Aged TORO** Pickled Wasabi Marinated Ice Plant / Soy Citrus Marinated Tomato Medley 42
- Smoked Dry Aged Kanpachi** Sesame Miso Paste / Crispy Arare Rice Cracker / Sweet Onion Vinaigrette Yuzu Sauce 30
- Dry Aged Tai Yuzu** Sea Bream / Yuzu Kosho / Yuzu Zest / Yuzu Juice 28
- Hirame Carpaccio** Halibut / Yuzu Vinegar / Olive Oil Drizzle / Cucumbers 28
- Scallop** from Hokkaido Japan / Yuzu Kosho 28 | with Italian Black Caviar 58
- Uni** Fresh Sea Urchin from Santa Barbara / Wasabi / Black Hawaiian Lava Salt / Seaweed 68
- Dry Aged Yellowtail Serrano** Pepper / Sweet Onion / Delfino Cilantro / Yuzu Soy Dressing 28
- Albacore Crispy Onion** Citrus Soy / Olive Oil Drizzle / Micro Arugula 28
- Ora King Salmon Caviar** New Zealand / Black Caviar / Sweet Onion / Micro Arugula 48
- Seared Dry Aged Ora King Salmon** New Zealand / Sautéed Asparagus & Shimeji Mushroom / Wasabi Soy 34
- Kinme Dai** Goldeneye Snapper Torched on Cedar Plank / Yuzu Kosho / Yuzu Zest 34
- Dry Aged Nodoguro** Sea Perch “King of White Fish” Torched on Cedar Plank / Yuzu Kosho / Yuzu Zest 38
- Dry Aged Tuna Tataki** Seared Hon Maguro / Ginger Soy Dressing / Garlic Chips / Chives 34
- Gentani Seafood Ceviche** Octopus / Shrimp / Sashimi Fish / Sweet Onion / Yuzu Citrus Sauce 20

The APPETIZER

- Oyster Trio** Fresh Kumamoto Sumo from Seattle / Black Caviar / Yuzu Slush / Ponzu Jelly 45 *Six pieces*
- Avocado Rice Toast** Rice Cake / Avocado / Yuzu Juice / Kizami Wasabi/ Aioli Sauce 20
- Spicy Tuna Rice Cakes** 20 *Four pieces*
- Sunomono** Pickled Japanese Cucumber / Seaweed 7 w/ Choice of Octopus **OR** Crab **OR** Shrimp 18
- Kurage JellyFish** from Okinawa Japan / Pickled Japanese Cucumber 14
- Mozuku Uni** Sea Urchin / Slippery Seaweed from Okinawa Japan / Water Shield / Sweet Vinaigrette 16
- Sawagani** Fried Japanese River Crab / Sea Salt 8
- Baked **Cauliflower** Grana Cheese / Red Chili / Yuzu Sauce 15
- Chawan mushi** Steamed Egg Custard with Uni 24
- Nasu Miso** Sautéed Japanese Eggplant / Sweet Miso 12
- Sautéed **Eringi Mushroom** King Oyster Mushroom / Asparagus / Yuzu citrus sauce 12
- Squash Blossom Tempura** Scallop / Whitefish / Shiitake Mushroom / Shiso / Shiso Salt 8 *per piece*
- Salt Roasted **Ginko Nuts** “Japanese Pistachios” Oita Japan / Sea Salt 10
- The Bone** Fried Dry Aged Mackerel Bone / Homemade Aioli 7
- Truffle **Yamaimo Fries** Japanese Mountain Potato / Truffle Salt 12
- Edamame** 8 **Truffle Edamame** 12 **Shishito** 12 **Green Beans Gomae** 10

**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.*