

The SALAD

Mori-no Salad	Seared Hokkaido Scallop / Sautéed Mushroom / Arugula / Seasonal Italian Truffle	38.
Crunchy Salad	Mixed Greens / Pickled Radish / Cucumber / Gobo / Sprouts / Bonito flakes / Ponzu Grape Seed Oil	18.
The Sashimi Salad*	Mixed Sashimi / Red Mizuna / Lettuce Flower / Seasonal Vegetables / Shiso Dressing	32.
Soft Shell Crab Salad	Arugula / Butter Lettuce / Chives / Olive Oil Vinaigrette Dressing	24.
Seaweed Salad	House Green / Wakame Seaweed / tomatoes / Tosazu Dressing	16.
ORA King Salmon Skin Salad	Mixed Greens / Gobo / Sprouts / Chive / Bonito Flakes / Miso Citrus Dressing	18.

A LA CARTE

Wagyu Steak	Stone Grilled A5 Miyazaki Wagyu / Truffle Butter / 2oz	50. (w/ Seasonal Italian Truffle 70.)
Eggplant & Beef	Ground A5 Wagyu Miyazaki / Red Miso Nasu Dengaku / Chive	18.
Agedashi Tofu	Lightly Fried Tofu / Fish broth / Daikon	12.
Grilled Octopus	Grilled Tender Octopus / Carrot puree / Tomatoes / Potatoes	25.
"Kakuni" Pork Belly	Simmered Pork Belly / Endive / Serrano Chili Sauce / Pickles	28.
Whitefish Tempura	Butter Ponzu Sauce	24.
Sea Bass Butter Lettuce Wrap	Miso Marinated Sea bass / Sweet Potato Fries / Micro Amaranth Red	18./2 pieces
Panko Fried Shrimp	Panko Breaded Black Tiger Shrimp / Tartar Sauce	16./2 pieces
Black Cod	Wild Caught California Miso Marinated Cod / Hajikami Pickled Ginger / Grated Daikon Radish	24.
Grilled Dry Aged Fish Collar	Choice of Yellowtail OR Amberjack OR King Salmon	24.
Asari Saka Mushi	Steamed Little Neck Clam / Mitsuha	18.
The Sautéed Garlic Shrimp	Garlic Sauce/ Chives	24.
Fried Scallop	Hokkaido Scallop / Brussel Sprout / Mushroom Creamy Sauce	25. (w/ Seasonal Italian Truffle 42.)
Soft Shell Crab	Deep Fried Soft shell / Pickled Daikon & Carrot / Creamy Citrus Soy / Chive / Chili Flakes	24.
Crispy Lobster Tempura	Ichimi Aioli Sauce	48.
Crispy Fried Oysters	Panko Breaded Hama Hama Oysters / Vegetable Sauce	20.
The Karaage	Marinated Deep Fried Chicken Thigh / Tartar Sauce / Tonkatsu Sauce	18.
Jidori Sansho Wings	Sansho Japanese Pepper/ Pickle Red Radish	16.
Chicken Tare	Soy Marinated Grilled Chicken Breast OR Thigh / Green Leaf / Red Chili	18.

The SOUP

Uni Chawanmushi	Japanese Steamed Egg Custard	24.
Tofu Miso 3.	Nameko Mushroom Miso	4.
Asari	Little Neck Clam Miso	6.

=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.