



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 Sea Bream / Yuzu Kosho / Yuzu Zest / Yuzu Juice 28

Hirame Carpaccio Halibut / Yuzu Vinegar / Olive Oil Drizzle / Cucumbers 28

Fresh **Scallop** from Hokkaido Japan / Yuzu Kosho 28 | with Italian Black Caviar 58

Fresh **Uni** Sea Urchin from Santa Barbara / Wasabi / Black Hawaiian Lava Salt / Seaweed 68

Japanese **Dry Aged Yellowtail** Serrano Pepper / Sweet Onion / Delfino Cilantro / Yuzu Soy Dressing 28

Albacore Citrus Soy / Crispy Onion / 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

Wild **Kinme Dai** Goldeneye Snapper Torched on Cedar Plank / Yuzu Kosho / Yuzu Zest 34

Wild **Nodoguro** Sea Perch “King of White Fish” Torched on Cedar Plank / Yuzu Kosho / Yuzu Zest 38

Seared Bluefin **Tuna Tataki** Hon Maguro / Ginger Soy Dressing / Garlic Chips / Chives 34

Nama Tako Fresh Octopus from Hokkaido Japan / Shiso Oil / Yuzu Kosho / Plum Sauce 30

Gentani Seafood Ceviche Octopus / Shrimp / Sashimi Fish / Sweet Onion / Yuzu Citrus Sauce 20

Add Side of Astrea Caviar 80 0.5oz

**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.*