

A LA CARTE

Stone Grilled A5 Miyazaki **Wagyu Steak** 2oz / Truffle Butter 50 (w/ Seasonal Italian Truffle 70)

A5 Miyazaki **Wagyu Miso Lettuce Wrap** Cranberry Yuzu Jam 24 *two pieces*

Eggplant & Beef Ground A5 Wagyu Miyazaki / Red Miso Nasu Dengaku / Chive 18

“Kakuni” Pork Belly Simmered Pork Belly / Endive / Serrano Chili Sauce / Pickles 34

Whitefish Tempura Butter Ponzu Sauce 24

Sea Bass Butter Lettuce Wrap Miso Marinated Sea bass / Sweet Potato Fries / Micro Amaranth Red 18 *two pieces*

Wild Caught California **Black Cod** Miso Marinated / Hajikami Pickled Ginger / Grated Daikon Radish 24

Grilled Dry Aged Fish Collar Choice of Yellowtail **OR** Amberjack **OR** King Salmon 24

Steamed **Asari Saka Mushi** Little Neck Clam / Mitsuba 18

The Sautéed Garlic Shrimp Garlic Sauce/ Chives 24

Hokkaido **Fried Scallop** Seasonal Truffle / Brussel Sprout / Creamy Sauce 42

Deep Fried **Soft Shell Crab** Pickled Daikon & Carrot / Creamy Citrus Soy / Chive / Chili Flakes 24

Crispy Lobster Tempura Ichimi Aioli Sauce 48

Crispy Oysters Breaded Hama Hama Oysters / Vegetable Sauce 20

The Karaage Marinated Deep Fried Chicken / Tartar Sauce / Tonkatsu Sauce 18 | with Black Caviar 98

Grilled **Chicken Tare** Soy Marinated / Green Leaf / Red Chili 18

The SOUP

The Dobin Chowder 16

Asari Little Neck Clam Miso 6

Nameko Mushroom Miso 4

Tofu Miso 3

*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.