

TEMPURA

VEGETABLE
TENTSUYU SAUCE
8

CALAMARI
SAMBAL COOKED MISO
10

SHRIMP
SMOKED TERIYAKI
12

SOUPS

MISO SOUP
SCALLIONS, TOFU, WAKAME
4

WILD MUSHROOM MISO SOUP
TRUFFLE OIL, SHICHIMI
6

NOODLES

ZARU SOBA
GINGER, SCALLIONS, RADISH, SOY SHERRY SAUCE
7

SEASAME NOODLE
GRANNY SMITH APPLES, CUCUMBER, KAIWARI, SESAME
CIDER VINAIGRETTE
9

UDON
SEARED WAGYU BEEF, DASHI BROTH, BABY BOK CHOY
15

COLD PLATES

CHUKA KAISO
SESAME MARINATED SEAWEED SALAD
6

IKA SANSAI
SMOKED SQUID, JAPANESE MOUNTAIN VEGETABLES
6

MAIKO SALAD
SESAME GOAT CHEESE, TEMPURA SCALLION, SAKE BLACK CURRANT VINAIGRETTE
8

SILKEN TOFU
FURIKAKE, SCALLIONS, CHILI PASTE, PONZU
9

LIVING GREENS SALAD
JUMBO LUMP CRAB, STRAWBERRIES, GREEN STARFRUIT
11

*** BIG EYE TUNA POKE ***
AVOCADO, WHITE CHOCOLATE, GINGER
14

*** DAILY CEVICHE ***
CHEF'S SELECTION OF THE FRESHEST SEAFOOD
MKT

KOBE BEEF TARTAR
TRUFFLE OIL, GINGER, QUAIL EGG, CRISPY RICE PAPER
15

HEIRLOOM TOMATO SALAD
THAI BASIL SORBET, FRESH MOZZERELLA, SOY BALSAMIC FOAM
13

PEPPER TUNA PIZZA
MISO ROASTED GARLIC AIOLI, SUN DRIED TOMATO, FRESH MOZZERELLA, BASIL, SEAWEED DUST ON GRILLED FLAT BREAD
16

HOT PLATES

EDAMAME

SEA SALT

4

YUZU KOSHO GRILLED U-10 SCALLOPS

FURIKAKE, CRISPY DAIKON, MISO PEANUT BUTTER

6

GYOZA

SESAME SOY

8

GRILLED JAPANESE STYLE CHICKEN WINGS

LIME, SEA SALT, CRACKED PEPPER

8

SWEET AND SPICY JAPANESE EGGPLANT

BASIL AND RED CHILES

9

CRISPY SMOKED DUCK ROLLS

SWEET & SPICY SOY

10

SAKE WHITE CHEDDAR MAC & CHEESE

CRISPY CABBAGE, SCALLIONS, BLACK SESAME

10

ENOKI MUSHROOM AND ASPARAGUS

WRAPPED IN APPLE SMOKED BACON, SESAME BLACK VINEGAR SAUCE

10

CRISPY FRIED AVOCADO

SPICY CRAB, HABANERO MASAGO, AND LIME SALAD

14

JUMBO LUMP CRAB CAKE

KIMCHEE TARTAR SAUCE

14

CHICKEN TERIYAKI

SWEET POTATO, GRILLED ASPARAGUS, SMOKED TERIYAKI

15

BROILED CHILEAN SEA BASS

SAKE LEES, YUZU MISO

16

JAPANESE STYLE BABY BACK RIBS

ASAHI BBQ SAUCE, GARLIC JALEPENO BLACK SESAME CRUMB

16

KOBE BEEF HOT ROCK

ROASTED GARLIC BUTTER, CITRUS PONZU

17

72 HOUR MISO BLACK COD

BROWN SUGAR MISO, CURED DAIKON

17

CORIANDER CRUSTED PORK TENDERLOIN NEGIMAKI

SCALLION, FRESH MOZZERELLA, CRISPY CABBAGE, SOY DIJON CREAM

17

KOBE MEATBALLS WITH FREE RANGE FOIS GRAS CENTER

EDAMAME PUREE, CRISPY MT. YAM NOODLE, WASABI PEPPER SAUCE

19

PAN SEARED DAY BOAT SNAPPER

SHAVED FENNEL PEA SHOOT AND GREEN APPLE SALAD, CITRUS CAVIAR

20

CHEF CHOICE MUSSLES

MKT