

COLD APPETIZERS

*WAGYU BEEF TATAKI micro cilantro, crispy shallots & pickled red onion \$25

*SCALLOPS CRISPY SHISO tempura oba leaves & crispy taro \$30

*CEVICHE BLOSSOM citrus, corn, sweet potato, chili, red onion & cucumber \$30

*SPICY TUNA BUNS sesame & chive \$20

*TORO TARTARE ossetra caviar, crispy shallots served in an ice block \$30

*SAKURA SMOKED HAMACHI cherry wood smoke, soy & ginger glaze \$20

*SALMON ON FIRE fried shallots, citrus ponzu & raspberry gastrique \$30

*HAMACHI CRISP seaweed squares & yuzu aioli \$25

*WHITE SALMON TRUFFLE shaved truffles & crispy scallions \$75

OCTOPUS CARPACCIO citrus vinaigrette, jalapeño chips & granny smith apple \$35

*WAGYU BEEF TARTARE wasabi mint yogurt, quail egg, soy reduction & crunchy rice sphere \$26

*SALMON CRUDO avocado, cucumber, red onion, sudachi juice, chili & yamaimo \$25

*SASHIMI CROSTINI tuna OR yellowtail, avocado, nori & olive tapenade, baby tomato & cucumber salad \$30

FOIE GRAS TORCHON sancho fig compote, passion fruit glaze & crispy rice dots \$45

AVOCADO TERRINE spicy corn dashi, crispy parsnip, served over a sheet of ice \$18

*SMOKED OYSTERS sakura & jasmine smoke with yuzu mignonette \$35

SALADS

GRILLED ROMAINE sirloin steak OR seared tuna, red onion, chili peppers, shallots, soy vinaigrette \$32

STEAMED SPINACH sesame dressing, crunchy nori \$12

SEAWEED SALAD \$10

KYURI SALAD soy beans & scallions \$12

SOUPS

MISO scallions, mushrooms, tofu & seaweed \$4

ENOKI MUSHROOM scallions & bonito broth \$7

YUBA menegi, mountain caviar & bonito broth \$15

SEA BASS cabbage, spicy broth, mint aroma water \$15

KING CRAB homemade thin noodles & ginger broth \$20

HOT APPETIZERS

EDAMAME steamed or broiled \$6

SPICY EDAMAME served chilled \$6

TRUFFLE EDAMAME steamed or broiled \$12

WAGYU BEEF TAQUITOS tomato, onion & cilantro \$25

OKONOMIYAKI seafood pancake with crab, squid, shrimp & scallop. Also available vegetarian \$15

WILD MUSHROOMS chanterelles, hen of the woods, & honshimejis \$18

*WAGYU BEEF SLIDER TRIO wasabi aioli \$35 with foie gras & shaved truffles \$68

GYOZA heritage pork. Steamed or pan fried \$12

PORK BELLY BUNS cucumber, scallion & red miso \$15

BLACK COD grilled with sweet white miso sauce \$20

HAMACHI KAMA grilled, ponzu & lemon \$16

ESCARGOT TEMPURA lemon foam & orange zest \$25

*WAGYU BEEF ISHIYAKI cooked on a hot stone \$60

JAPANESE CRAB CAKE oshinko sauce \$20

CRISPY PORK BELLY red miso & shiso sauce, pickled shallots \$35

SMOKED FISH CRISPY DUMPLINGS togarashi & bonito threads \$12

ROBATA & TEMPURA

YAKITORI six skewers served in a charcoal filled grill, with roasted baby potato \$45

CHOOSE SIX

*beef	chicken	shrimp	scallop
uzura	ika	salmon	mushroom

TEMPURA lightly battered & fried served with daikon ginger dipping sauce

VEGETARIAN CHOOSE FOUR \$21

asparagus	broccolini	sweet potato
avocado	taro	enoki
eggplant	carrot	trumpet

SEAFOOD CHOOSE FOUR \$38

scallop	shrimp	seabass
salmon	lobster	uni

Raw or undercooked meat, poultry, fish and shellfish, may increase your risk of foodborne illness. Items with * may contain one or more raw ingredient. Please inform your server before ordering if you have a food allergy or dietary restrictions.