

## STARTERS

### HOUSE MISO SOUP 6

regular **or** spicy  
*lump crab meat* 5

### EDAMAME 7 GF

*spicy basil garlic sauce* 1  
*black pepper garlic* 1

### SEAWEED SALAD 8

garlic ponzu, sesame oil, sesame seeds

### HOUSE SALAD 8

mixed greens, seaweed, tomato, pink ginger dressing

### WATERMELON DAIKON 8 GF

rice vinegar, garlic ponzu

### AVOCADO SALAD 8 \*\* GF

creamy tataki dressing **or** pink ginger dressing  
*lump crab meat* 5  
*fresh fish of the day* 4

### SUNOMONO SALAD 13 \*\* GF

*choice of tiger shrimp or octopus*  
cucumber, tobiko, scallions, Japanese rice vinegar, garlic ponzu

### SPICY SASHIMI SALAD 13 \*\*

cucumbers, tomato salsa, tobiko, chili yuzu

### SPICY TAKO SALAD 13

cucumbers, tomato salsa, chili yuzu, garlic ponzu, ichimi

### TEMPURA WITH RICE

*chicken* 12  
*shrimp* 15

### WAGYU BUN 15

A5 wagyu beef, buttered garlic bun, pickled cucumber, truffle oil, jalapeño, black pepper sauce, balsamic reduction

### TUNA TARTARE 16 \*\*

seared tuna, avocado, tomato salsa, garlic ponzu, served with wasabi nori chips

### CEVICHE 16 \*\*

mixed seafood, tomato salsa, chili yuzu, served with wasabi nori chips

### BE-LEAF TUNA SALAD 25 \*\*

bluefin tuna with micro salad, tobiko with pink ginger, carpaccio sauce, 24K gold

### CRUNCHY TUNA CREAMY TATAKI 45 \*\*

crunchy wasabi nori tempura outside, with tobiko, scallion, creamy tataki, sweet chili, black pepper sauce

## CHEF'S PICKS

### SURF AND TURF 75

lobster wrapped with A5 wagyu, scallions, caviar, black truffle with butter black pepper sauce, garlic ponzu, balsamic reduction

### THE MONSTER TRIO 50 \*\*

*seared A5 wagyu with Hokkaido uni, toro with uni, seared butter miso scallop with uni*  
French caviar, truffle wasabi, Japanese chili

### THE MONSTER QUAD 65 \*\*

*seared A5 wagyu with Hokkaido uni, toro with uni, seared butter miso scallop with uni, seared salmon belly butter miso with lavender-smoked salmon roe*  
French caviar, truffle wasabi, Japanese chili, shoyu

### GARLIC BUTTER MISO SCALLOP 25 \*\*

4 pieces of seared scallops, nigiri style, with garlic butter miso, balsamic pearls, truffle wasabi, scallion, Japanese chili, eel sauce, truffle oil

### UNI PASTA 45 \*\*

garlic butter miso, pasta, Hokkaido uni, ikura, balsamic pearls, French caviar, carpaccio sauce, ichimi

### TORO TARTARE 40 \*\*

fatty bluefin tuna, French caviar, 24K gold, chili yuzu, garlic ponzu, wasabi nori chips

### TORO TOWER 35 \*\*

monkfish liver, fatty bluefin tuna, Hokkaido uni, Hokkaido scallop, ikura, French caviar, garlic ponzu, chili yuzu, yuzu ice

### MONKFISH TOWER 25 \*\*

monkfish liver, Hokkaido uni, ikura, French caviar, garlic ponzu, chili yuzu, yuzu ice

### MOULARD DUCK BREAST 30

moultard duck medium rare, garlic butter miso, tamarind, balsamic vinegar, balsamic pearls, pickled vegetables, black pepper sauce

### LEMON SHOOTERS \*\*

sake, garlic ponzu, chili yuzu, yuzu ice

#### *quail egg* 12

#### *Hokkaido uni* MP

#### *chef's signature*

*(scallop, toro, ikura, uni, quail egg)* 25

## CUSTOM SIGNATURE DISHES

### *Your choice of*

- *salmon | lavender-smoked salmon | white fish | scallop (smoke box only)* 25
- *bluefin tuna* 30
- *seasonal fish (smoke box only)* 35
- *toro* 45

### TATAKI STYLE (6PC) \*\*

French caviar, truffle wasabi, white shoyu, garlic ponzu

### FISH AND JALAPEÑO STYLE (6PC) \*\*

fresh jalapeño, French caviar, chili yuzu, yuzu oil, truffle wasabi

### USUZUKURI STYLE (6PC) \*\*

finger lime caviar, truffle wasabi, chili yuzu, garlic ponzu, yuzu oil

### CARPACCIO STYLE (6PC) \*\*

French caviar, truffle wasabi, black truffle carpaccio, carpaccio sauce, garlic ponzu sauce

### SMOKE BOX (5PC) \*\*

sashimi-style protein of choice, yuzu ice, carpaccio sauce, chili yuzu, garlic ponzu, cold-smoked with lavender

### *Your choice of*

- *salmon | lavender-smoked salmon | white fish | scallop* 35
- *bluefin tuna* 45
- *toro* 55

### TOPPED WITH HOKKAIDO UNI (4PC) \*\*

sashimi-style protein of choice, French caviar, chili yuzu, garlic ponzu, black bamboo salt, red lava salt

## SEASONAL COCKTAILS

### EMBER & PEAR 17

Scotch | spiced pear liqueur | Amaro Nonino | citrus | simple syrup | rosemary syrup

### EMERALD WAVE 16

Midori | yuzu sake | citrus | simple syrup | pineapple juice

### HONEY ECLIPSE 17

tequila | Aperol | citrus | passionfruit purée | honey syrup

### RUBY PETALS 17

Empress Rose Gin | St-Germain | simple syrup | yuzu juice | Prosecco

## CHEF KANNASUTE'S SIGNATURE NIGIRI

CHEF'S CREATIONS USE THE HIGHEST-QUALITY SEASONAL INGREDIENTS FROM AROUND THE WORLD TO CREATE ONE TRANSCENDENT BITE

### OTORO OR CHUTORO FROM JAPAN 23 \*\*

bluefin tuna belly, shoyu, truffle wasabi, French caviar, black bamboo salt

### OTORO OR CHUTORO WITH UNI 25 \*\*

bluefin tuna belly, Hokkaido uni, shoyu, truffle wasabi, French caviar, black bamboo salt, 24K gold

### LAVENDER-SMOKED SALMON 12 \*\* GF

house cold-smoked lavender salmon, truffle wasabi, French caviar, black bamboo salt

### WHITE FISH FROM JAPAN 13 \*\* GF

seared hamachi or kanpachi, garlic butter miso, truffle oil, eel sauce, truffle wasabi, French caviar, scallions, Japanese chili, black bamboo salt, red lava salt

### SEARED A5 WAGYU FROM JAPAN 20 \*\*

A5 wagyu, shoyu, truffle wasabi, French caviar, black bamboo salt

### SEARED A5 WAGYU WITH HOKKAIDO UNI 26 \*\*

A5 wagyu, truffle wasabi, French caviar, shoyu, black bamboo salt

### SEARED A5 WAGYU WITH SMOKED IKURA 23 \*\*

seared A5 wagyu, lavender-smoked ikura, balsamic pearl, wasabi truffle with shoyu, red sea salt, 24K gold

### SALMON BELLY WITH SMOKED IKURA 15 \*\*

seared salmon belly butter miso, lavender-smoked salmon roe, eel sauce, wasabi truffle, 24K gold

GF = GLUTEN FREE \*\* = RAW

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please inform your server of any food allergies\*\*

## SIGNATURE ROLLS

### SUPREME LOBSTER ROLL 55

steamed lobster, watermelon daikon, eel sauce, creamy mustard, A5 seared garlic miso butter, black pepper sauce, truffle oil, balsamic reduction, caviar, truffle wasabi, black bamboo sea salt, pepper powder, pink sauce on the side

### MIYABI ROLL 50 \*\*

cooked lobster, pickled cucumber, eel sauce, creamy mustard, topped with bbq eel, balsamic reduction, caviar, black pepper sauce, truffle oil, truffle wasabi

### AREKUSA ROLL 45 \*\* GF

spicy toro & oba leaf inside, topped with salmon belly, pickled truffle, truffle wasabi, French caviar, sesame oil

### SPICY TORO WITH UNI 35 \*\*

toro, oba leaf, scallion, Hokkaido uni, French caviar, chili yuzu, garlic ponzu

### A5 WAGYU ROLL 25 \*\*

lump crab, avocado, cucumber, spicy mayo, A5 wagyu, truffle oil, black pepper sauce, truffle wasabi, French caviar, balsamic reduction

### LOBSTER ROLL 25

lobster meat, cucumber, finger lime caviar, avocado, lobster claw, rice crackers, French caviar, carpaccio sauce, creamy mustard sauce

### VOLCANO ROLL 16

lump crab, cucumber, avocado, spicy mayo, eel sauce, tempura bits

### AFTER RAIN ROLL 15 \*\* GF

tuna, salmon, white fish, asparagus, avocado, soy paper, creamy jalapeño sauce

### JAPANESE SANDWICH 15 \*\* GF

spicy tuna, avocado, cucumber, jalapeño, rice crackers, mango tobiko sauce

### SASHIMI ROLL 14 \*\* GF

tuna, salmon, white fish, tobiko, asparagus, cucumber wrap, garlic ponzu (no rice)

### NAKED ROLL 14 \*\* GF

lump crab, cream cheese, tobiko, avocado, cucumber wrap, garlic ponzu (no rice)

### SCALLOP SUNLIGHT ROLL 14 \*\*

spicy tuna, avocado, tempura bits, Hokkaido scallop, kiwi, mango tobiko sauce

### SOFT SHELL CRAB ROLL 14

soft shell crab tempura, cucumber, avocado, asparagus, tempura bits, creamy tataki sauce, black pepper sauce

### TIGER ROLL 14 \*\* GF

lump crab, avocado, cucumber, spicy mayo, steamed tiger shrimp, mango tobiko sauce

### CRAZY MONKEY ROLL 14 \*\*

lavender-smoked salmon, cream cheese, avocado, mango tobiko, eel sauce, tempura bits

### PETER ROLL 13 \*\*

shrimp tempura, spicy tuna, cucumber, seared tuna, eel sauce, carpaccio sauce

### KAMIKAZE ROLL 13

crab meat, cucumber, avocado, tempura bits, spicy mayo, sweet chili

### SALMON LOVER ROLL 13 \*\*

salmon, avocado, mango salsa, mango tobiko sauce, creamy jalapeño sauce, tempura bits

### JEFF ROLL 13 \*\*

avocado, tempura bits, seared salmon, spicy mayo, eel sauce

### CREAMY SCALLOP ROLL 13 \*\*

spicy tuna, asparagus, tempura bits, creamy jalapeño sauce, Hokkaido scallop, chili yuzu sauce, black pepper sauce

### MEXICAN ROLL 13

shrimp tempura, tomato salsa, cucumber, jalapeño, tempura bits, avocado, eel sauce, creamy jalapeño sauce, sweet chili sauce

### DREAM ROLL 13 \*\*

shrimp tempura, avocado, soy paper, spicy tuna, creamy jalapeño sauce, sweet chili, tempura bits

### CRUNCHY SALSA ROLL 12 \*\*

spicy tuna, avocado, tempura bits, mango salsa, mango tobiko sauce

### YUME ROLL 12 \*\*

spicy tuna, avocado, seared tuna, jalapeño, spicy mayo, eel sauce, tempura bits

### VEGGIE J ROLL 11

avocado, asparagus, radish and seaweed salad, cucumber wrap, pink ginger sauce (no rice)

## SUSHI A LA CARTE

CHOICE OF SASHIMI OR NIGIRI TOPPED WITH TRUFFLE WASABI AND BLACK BAMBOO SALT

CHUTORO 22 \*\*

OTORO 25 \*\*

TUNA 7 \*\*

SALMON 6 \*\*

SALMON BELLY 7 \*\*

YELLOWTAIL 7 \*\*

YELLOWTAIL BELLY 8 \*\*

KANPACHI 8 \*\*

LAVENDER-SMOKED SALMON 7 \*\*

SCALLOP 7 \*\*

CAVIAR 45 \*\*

LAVENDER-SMOKED SALMON ROE 9 \*\*

SALMON ROE 7 \*\*

FLYING FISH ROE 5 \*\*

ADD 1 QUAIL EGG 2 \*\*

SEA URCHIN FROM JAPAN MP \*\*

SEARED A5 WAGYU 15

FRESHWATER EEL 7

SHRIMP 5

OCTOPUS 7

EGG OMELET 4

FRESH WASABI 4

## SUSHI AND SASHIMI ENTRÉE

SERVED WITH SHOYU, FRESH WASABI AND WHITE GINGER FROM JAPAN

### SUSHI DINNER 50 \*\* GF

10 pcs of chef's choice nigiri, truffle wasabi, black bamboo salt

### SASHIMI DINNER 60 \*\* GF

chef's selection of assorted sashimi, black bamboo salt

### CHIRASHI BOWL 50 \*\*

chef's selection of assorted sashimi over sushi rice, seaweed salad

### POKE BOWL 40 \*\*

assorted seasonal fish, ikura, scallop, seaweed salad, sushi rice, spicy poke sauce, truffle oil, balsamic pearls, sesame seeds

### BBQ EEL BOWL 40

BBQ eel over rice with tamago, topped with eel sauce and sesame seeds

### A5 WAGYU BOWL 60

A5 wagyu over rice with pickled cucumber, black pepper sauce

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