



Cold

- Bluefin Akami Tartare** *coconut lemongrass, lime* 26
- Hamachi Crudo** *tomato zu, crispy capers, citrus* 23
- Kizame Salad** *baby gem, kizame wasabi-parmesan dressing* 14
- Cucumber Salad** *sesame kewpie, shiso, crispy shallot* 12
- Lobster Roll** *sesame milkbread, crème fraîche, red kosho* 13ea

Signature Nigiri 2 piece

- Japanese A5 Wagyu** *yakiniku, scallion relish* \$28
- Shima Aji** *salsa verde* \$16
- King Salmon** *miso chili* \$16
- Chutoro** *shiso gremolata* \$22

Sea

- Grilled Octopus** *smoked pepper, marbled potato crisp* 28
- Miso Black Cod** *bell pepper, scallion* 40
- King Crab** *yuzu kosho beurre blanc, corn* 55

Land

- Wagyu Gyoza** *shiitake mushroom, brown butter ponzu* 21
- Sakura Pork Belly** *pineapple, chicharron* 20
- Duck Breast** *rhubarb, fennel* 40
- Lamb Loin** *heirloom carrot, ginger, five spice yakiniku* 40
- Australian Wagyu Filet** *fermented black bean* 70

Rice + Vegetables

- Mushroom Dumplings** *parmesan dashi, black truffle* 23
- Japanese Sweet Potato** *miso french onion fondue* 15
- Choy Saum** *chili garlic, citrus* 11
- Koshihikari Fried Rice** *crispy bonito, confit egg yolk* 16
add wagyu +10
- Crispy Artichoke** *togarashi, lemon* 13