



Cold

Bluefin Akami Tartare *coconut lemongrass, lime, caviar 28*

Hamachi Crudo *tomato zu, crispy capers, citrus 23*

Kizame Ceasar *baby gem, kizame wasabi-parmesan dressing 15*

Cucumber Salad *sesame kewpie, shiso, crispy shallot 11*

Lobster Roll *yuzu creme fraiche, red kosho 15/ea*

add caviar +5

Hot

Wagyu Gyoza *shiitake mushroom, brown butter ponzu 19*

Potato Millie-Fuielle *black truffle, parmesan crème fraîche 17*

Grilled Octopus *smoked pepper, marbled potato crisp 28*

Wonton Tacos *wagyu oxtail, miso chilli 20*

Japanese A5 Nigiris *4 pieces, torched, yakiniku, scallion relish 38*

Pork Belly *pineapple emulsion, market sesame 17*

Mushroom Dumplings *parmesan ponzu, lemon chili oil 16*

Signature

Dry Aged Pekin Duck Breast *14 day dry age, preserved rhubarb 32*

Miso Black Cod *happo dashi, bok choy, radish zuma 46*

Lamb Loin *heirloom carrot, ginger, five spice yakiniku 39*

Australian Wagyu Filet *6oz, morel mushroom, spring pea 65*

American Wagyu Ribeye *14oz koji aged, shiso chimichurri 90*

Sides

Japanese Sweet Potato *miso french onion fondue 15*

Choy Saum *chili garlic, citrus 11*

Koshikari Fried Rice *crispy bonito, confit egg yolk 16*

add wagyu or crab 10