



- Executive Chef-
Cristian Canencio

Nigiri 2 piece

Japanese A5 Wagyu striploin, yakiniku, scallion relish 28

Shima Aji salsa verde 16

King Salmon miso chili 16

Chutoro shiso gremolata 22

Cold

Bluefin Akami Tartare coconut lemongrass, finger lime 26

Hamachi Crudo tomato zu, crispy capers, citrus 23

Kizame Salad baby gem, japanese-caesar dressing 15

Cucumber Salad sesame kewpie, shiso, crispy shallot 12

Hot

Wagyu Gyoza shiitake mushroom, brown butter ponzu 19

Mushroom Dumplings parmesan dashi, black truffle 23

Japanese Milkbread yuzu marmalade butter 9

Lamb Dumplings carrot curry, chili oil 20

Wonton Tacos wagyu oxtail 22

Lobster Roll sesame milkbread, crème fraîche, red kosho 13ea

Sakura Pork Belly pineapple, chicharron 20

Grilled Octopus smoked pepper, marbled potato crisp 26

Signature

Miso Black Cod happo dashi, choy sum 46

King Crab yuzu kosho beurre blanc, corn 64

Lamb Chops heirloom carrot, ginger, five spice yakiniku 52

Dry Aged Pekin Duck plum gastrique, foie gras mousse 55

Wagyu Picanha fermented black bean 52

American Wagyu Ribeye shiso chimichurri 95

Rice + Vegetables

Japanese Sweet Potato miso french onion fondue 15

Grilled Bok Choy chili garlic, preserved tomato 11

Grilled Eggplant lemon miso, crunchy garlic furikake 13

Koshihikari Fried Rice crispy bonito, confit egg yolk 16
add pork/duck/crab +10