**CHEF SPECIALTIES**

- **YELLOWTAIL CARPACCIO** 10
  - ginger, togarashi
  - charred bok choy, MKT CATCH*
  - seared chicken, vegetables, CHICKEN TERIYAKI 24
- **SHIISHIPEPPERS** 10
  - togarashi, bonito flake
- **CAULIFLOWER** 11
  - flash fried, yuzu miso glaze, raisin
- **SOUTH ENDSHRIMP OR TOFU** 15
  - chili paste, tomato confit, crushed peanut
- **CRISPY RICE** 20
  - smoked salmon, savoury mustard, ikura, micro greens
- **LOBSTER TEMAKI** 24
  - butter-poached lobster, asparagus, chive, cilantro aioli, black salt
- **PORK BELL** 20
  - tonkatsu pan jus, braised greens, pickled purple daikon
- **DUCK BUNS** 18
  - duck confit, hoisin, arugula, pickled shallot

**SIDES**

- **EDAMAME** 7
  - traditional, truffle chili
- **SAUTEED VEGETABLES** 7
  - fresh wasabi 10
- **SEAWEED SALAD** 6
  - squid salad 8
  - kale salad 10
  - pickled wasabi 3

**NIGIRI** [1PC] & SASHIMI** [2PC]

- **SHIMA AJI** white trevally
  - 9  10
- **MADAI** red snapper
  - 16  18
- **EBI** shrimp
  - 9  16
- **AMAEBI** (1PC) sweet shrimp
  - 8  9
- **TOBIKO**
  - AKA (RED)
  - 9  9
  - KURO (BLACK)
  - 9  9
- **IKURA** salmon roe
  - 6  6

- **QUAL EGG** (2)
  - 7  4
- **HOTATEGAI** scallop
  - 6  8
- **HOKIGAI** surimi
  - 9  6
- **UNI** (1PC) sea urchin
  - 9  16
- **UNAGI** freshwater eel
  - 4  6
- **IKA** squid
  - 4  5
- **TAKO** (6PC)
  - 4  4
- **TAMAGO** sweet egg omelette
  - 6  4

**HAKOZUSHI**

- **GREEN EGGS & HAMACHI** 10
  - spicy tuna, asparagus, wasabi tobioki, cilantro aioli
- **BLACK MAGIC** 24
  - lobster, shrimp, squid ink rice, masago aioli, scallion, fried onion

**OMAKASE | 175 PP**

- Artistic and creative multi-course tasting* wine or sake pairing +50PP

**TOBANYAKI**

- **LOBSTER & WILD MUSHROOM** 36
  - truffle butter, scallion, citrus
  
**TASTING MENU**

- **AS WAGYU** 35/0Z
  - highest quality Japanese black cattle, 2oz min

**HOT PLATES**

- **BAIRED SHORT RIB** 18
  - miso braised, wilted rainbow chard, ginger squash puree
- **CHICKEN TERIYAKI** 24
  - seared chicken, vegetables, teriyaki, white rice
- **MKT CATCH** MP
  - charred bok choy, scallion yuzu oil, sweetened soy, ginger, togarashi

**TRADITIONAL MAKIMONO**

- **CUCUMBER** 5
  - **SNAPPER** 9
  - **TUNA** 9
  - **UNAGI** 11

**SIGNATURE MAKIMONO**

- **TEMPURA VEGETABLE ROLL** 30
  - assorted tempura vegetables, eel sauce
- **TEMPURA TOFU ROLL** 12
  - tempura fried sweet tofu and serrano peppers, pickled carrots, eel sauce, spicy aioli
- **AVOCADO WRAPPED ROLL** 13
  - seasonal vegetables, pickled ginger, tropical fruit salsa

**RAPID ROLL**

- **RED DRAGON** 16
  - tempura shrimp, avocado, spicy crab mix, eel sauce, crunch
- **DRAGON ROLL** 15
  - tempura shrimp, avocado, eel, eel sauce
- **POTATO ROLL** 14
  - fried potato, eel sauce, sweet chili
- **RICE ROLL** 16
  - seafood wrapped, crab, avocado, masago, shiso dust
- **LOBSTER ROLL** 24
  - butter poached lobster, shishito, black tobiko
- **KOUYO ROLL** 26
  - tempura shrimp, avocado, cucumber, Otoro draped, chili soy glaze, pickled wasabi, Thai Chili
- **HOT & HEAVY ROLL** 28
  - tuna wrapped, tempura lobster, cucumber, avocado, chive, masago, spicy aioli, eel sauce, sriracha

<big>**CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**</big>