



SMALL PLATES

EDAMAME 7
traditional, truffle, or chili

MISO SOUP 5
traditional preparation

SHISHITO PEPPERS 10
togarashi, bonito flake

CAULIFLOWER 11
flash fried, yuzu miso glaze, raisins

MUSHROOM MEDLEY 12
niku-dare, fresh herbs

TEMPURA VEGETABLES 10
squash, zucchini, bell peppers, broccolini, asparagus, shiso, tempura sauce

SALADS

SEAWEED SALAD 6
traditional preparation

IKA SANSAI 8
marinated squid, wakame

HOUSE SALAD 10
avocado, radish, cherry tomato, carrot ginger dressing

SIDES

STEAMED RICE 4

SAUTÉED VEGETABLES 7

FRESH WASABI 10

PICKLED WASABI 3

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

20% AUTO GRATUITY WILL BE ADDED TO PARTIES OF 9 OR LARGER

CHEF SPECIALTIES

YELLOWTAIL CARPACCIO* 18
ponzu, herb oil, yuzu oil, cherry radish, serrano, cilantro

SALMON USUZUKURI* 18
truffle ponzu, pickled wasabi stem, chive, black salt

OTORO TARTARE* 28
truffle ponzu, caviar, chive, nori chips

OTORO SPOONS* MP
caviar, wasabi stem, ponzu
chef's selection - seasonal topping

QUEEN CITY CARPACCIO*
AKAMI/CHUTORO 25/32
savory mustard, fried shallot, togarashi, ponzu, chive, lava salt

CRUDO* 18
fuji apple, apple cider gastrique, fall spice blend, ponzu

A5 WAGYU SPOON* MP
sichuan pepper aioli, candied garlic, shallots, pickled wasabi, caviar
add quail egg +2

O-KU CRISPY RICE* 21
diced sashimi, yuzu kosho aioli, salt, citrus zest

LOBSTER TEMAKI [3PC] 26
butter-poached lobster, asparagus, chive, cilantro aioli, lava salt

DUCK BUNS [3PC] 18
duck confit, hoisin, micro arugula, pickled shallot

ROCK SHRIMP 16
spicy aioli, micro cilantro

CHARRED OCTOPUS 28
red miso, bok choy, mukamame, butter-dill sauce

HOT PLATES

CHICKEN TERIYAKI 24
vegetables, teriyaki, white rice

LOBSTER FRIED RICE 39
cold water lobster, sesame, egg, carrots, onions, crispy nori

MARKET CATCH MP
daily preparation

TEPPANYAKI

LOBSTER + WILD MUSHROOM 39
truffle butter, asparagus, scallion, citrus

A5 WAGYU* 35/oz
highest quality japanese black cattle
2oz min

O-KU NIGIRI*

TUNA* 12
umeboshi, togarashi, lemon zest, sea salt

SALMON* 12
truffle-chive aioli, lemon zest, ikura

YELLOWTAIL* 9
serrano, yuzu kosho

MADAI* 13
yuzu marmalade, micro cilantro

BLUEFIN OTORO* 20
pickled wasabi, caviar

SCALLOP* 12
miso, caviar, chives, torched

SALMON BELLY* 14
truffle, lava salt, chives, torched

FOIE GRAS 16
confit rhubarb, lava salt, torched

A5 WAGYU* 17
cilantro aioli, fried onion, chive, truffle seared

TRADITIONAL MAKIMONO

CUCUMBER 5

TUNA* 9

NEGIHAMA* 9
yellowtail, scallion

NEGITORO* 19
minced fatty tuna, scallion

UNAGI 11
freshwater eel

HAKOZUSHI

GREEN EGGS + HAMACHI* 18
spicy tuna, asparagus, wasabi tobiko, cilantro aioli

BLACK MAGIC* 24
lobster, shrimp, squid ink rice, masago aioli, scallion, fried onion

OMAKASE

TASTING MENU* 175/PP

chef's multi-course tasting menu
limited availability
call for reservations
Sake or Wine Pairing 50/ pp

NIGIRI + SASHIMI*

[1PC]

[2PC]

MAGURO	tuna			SNOW CRAB		12
BIGEYE		10		EBI	shrimp	5
AKAMI		12		AMAEBI [1PC]	sweet shrimp	10
CHUTORO [1PC]		16		TOBIKO	flying fish roe	4
OTORO [1PC]	fatty tuna	18		ASSORTED VARIETIES		
KAMATORO [1PC]	tuna cheek	20		IKURA	salmon roe	6
SAKE	salmon			SHIME SABA	marinated mackerel	7
SCOTTISH		9		QUAIL EGG (2)		4
SCOTTISH BELLY		10		HOTATEGAI	scallop	8
ORA KING		11		HOKKIGAI	surf clam	6
HAMACHI	yellowtail	8		UNI [1PC]	sea urchin	MP
HAMACHI BELLY		9		UNAGI	freshwater eel	6
KAMPACHI	amberjack	10		IKA	squid	5
SHIMA AJI	white trevally	11		TAKO	octopus	5
MADAI	red snapper	11		TAMAGO	sweet egg omelette	4
KINMADAI	goldeneye snapper	11				

NIGIRI + SASHIMI PLATTERS*

8 NIGIRI	60	
12 SASHIMI	70	
6 NIGIRI + 8 SASHIMI	80	

SIGNATURE MAKIMONO

TEMPURA VEGETABLE ROLL 10
assorted tempura vegetables, eel sauce [6PC]

AVOCADO WRAPPED ROLL 13
seasonal vegetables, pickled ginger, tropical fruit salsa

TOFU ROLL 13
serrano, carrot, kaiware, avocado, eel sauce, sriracha

SPICY TUNA CRUNCH ROLL* 14
spicy tuna, cucumber, crunch, eel sauce

POTATO ROLL 14
fried shoe-string potato wrapped, tempura shrimp, avocado, eel sauce, sweet chill

MERMAID ROLL* 15
scallop, salmon, avocado, tempura fried, eel sauce, spicy aioli, scallion [6PC]

SALMON + LEMON ROLL* 15
salmon, lemon, crab salad, avocado, cucumber

RED DRAGON 16
tempura shrimp, avocado, spicy crab mix, eel sauce, crunch

THE THICC BOY* 16
salmon, roasted red pepper, cucumber, takuan, ikura [6PC]

RAINBOW ROLL* 16
seafood wrapped, crab, cucumber, avocado, masago, shiso dust

GET IN MY BELLY ROLL* 18
torched yellowtail belly, asparagus, avocado, carrot, savory mustard, wasabi tobiko, crispy shallot

TRUFFLE TORO ROLL* 24
toro, black truffle, avocado, cucumber, kaiware, sesame chili oil

VOLCANO ROLL* 21
spicy tuna, scallop, avocado, cucumber, spicy aioli, sriracha, habanero tobiko

TOP SHELF ROLL* 26
snow crab, ora king salmon, bluefin tuna, avocado, cucumber [10PC]

HOT AND HEAVY * 39
tempura lobster tail, avocado, cucumber, tuna wrapped, chives, masago, spicy mayo, eel sauce, sriracha [10PC]

LOCAL LEGEND* 58
tempura shrimp, asparagus, avocado, torched A5 wagyu, gochujang snow crab, pickled red onion, chives, lava salt