



SMALL PLATES

- EDAMAME 7**
traditional, truffle, or chili
- MISO SOUP 5**
traditional preparation
- SHISHITO PEPPERS 13**
togarashi, bonito flake
- CAULIFLOWER 11**
flash fried, yuzu miso glaze, raisins
- WILD MUSHROOMS 12**
niku-dare, fresh herbs

SALADS

- SEAWEED SALAD 6**
traditional preparation
- IKA SANSAI 8**
marinated squid, wakame
- HOUSE SALAD 10**
avocado, radish, cherry tomato, carrot ginger dressing

TEPPANYAKI

- LOBSTER + MUSHROOM 39**
truffle butter, asparagus, scallion, citrus
- A5 WAGYU* 35/oz**
highest quality japanese black cattle
2oz min
- SIDES**
- STEAMED RICE 4**
- SAUTÉED VEGETABLES 7**
- FRESH WASABI 10**
- PICKLED WASABI 3**

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 fried shallot, togarashi, ponzu, chive, lava salt
- CRUDO* 19**
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

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**
seasonal preserves, 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		14	
BIGEYE		10	12			EBI		shrimp	5	7	
AKAMI		12	14			AMAEBI [1PC]		sweet shrimp	10	12	
CHUTORO [1PC]		16	18			TOBIKO		flying fish roe	4	6	
OTORO [1PC]		fatty tuna	18	20	ASSORTED VARIETIES						
KAMATORO [1PC]		tuna cheek	20	22	IKURA		salmon roe	6	8		
SAKE		salmon			SHIME SABA		marinated mackerel	7	9		
SCOTTISH		9	11			QUAIL EGG (2)		4	6		
SCOTTISH BELLY		10	12			HOTATEGAI		scallop	8	10	
ORA KING		11	13			HOKKIGAI		surf clam	6	8	
HAMACHI		yellowtail	8	10	UNI [1PC]		sea urchin	MP	MP		
HAMACHI BELLY		9	11			UNAGI		freshwater eel	6	8	
KAMPACHI		amberjack	10	12	IKA		squid	5	7		
SHIMA AJI		white trevally	11	13	TAKO		octopus	5	7		
MADAI		red snapper	11	13	TAMAGO		sweet egg omelette	4	6		
KURODAI		black seabream	11	13							

MORIAWASE*

CHEF'S CHOICE OF FISH

NIGIRI [8 PC] 60

SASHIMI [12 PC] 70

NIGIRI [6 PC] + SASHIMI [8 PC] 80

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CHEF'S CHOICE OF FISH
NIGIRI [8 PC] 60 SASHIMI [12 PC] 70 NIGIRI [6 PC] + SASHIMI [8 PC] 80

SIGNATURE MAKIMONO

- THE QUEEN BEE* 18**
tempura shrimp, avocado, salmon, spicy tuna, yuzu miso sauce, micro greens
- SO FUEGO* 18**
spicy tuna, cucumber, yellowtail, serrano pepper, avocado, yuzu aioli
- SURF & TURF* 22**
tempura shrimp, avocado, tataki beef, niku-dare glaze, cilantro aioli, potato crisps, micro greens
- SPICY TUNA CRUNCH ROLL* 14**
spicy tuna, cucumber, crunch, eel sauce
- 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]
- 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

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

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

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

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

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

THE HERBIVORE 17
avocado, seasonal vegetables, pickled ginger, tropical fruit salsa, micro greens

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

PARTIES OF 9 OR MORE ARE SUBJECT TO A 20% GRATUITY