



SMALL PLATES

EDAMAME 7
traditional, truffle, or chili

MISO SOUP 5
traditional preperation

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

CAULIFLOWER 11
flash fried, yuzu miso glaze, raisins

SHISHITO PEPPERS 13
togarashi, bonito flake

WILD MUSHROOMS 12
miso-dare, fresh herbs

HOT PLATES

CHICKEN TERIYAKI 24
seared chicken, vegetables, teriyaki

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

MARKET CATCH MP
daily preparation

CHEF SPECIALTIES

CRUDO* 19
fuji apple, apple cider gastrique, fall
spice blend, ponzu

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

SALMON USUZUKURI* 18
black salt, truffle ponzu, chive

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

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

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

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

LOBSTER TEMAKI 26
butter-poached lobster, asparagus,
beet, chive, black salt, cilantro aioli

ROCK SHRIMP 16
crispy shrimp, spicy aioli, micro cilantro

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

SIDES

STEAMED RICE 4
SAUTEED VEGETABLES 7
FRESH WASABI 10

O-KU NIGIRI*

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

SALMON* 12
truffle chive aioli, ikura, lemon zest

YELLOWTAIL* 9
serrano, yuzu kosho

MADAI* 13
yuzu marmalade, micro cilantro

BLUEFIN OTORO* 20
caviar

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

FOIE GRAS* 16
seasonal preserve, lava salt, torched

SALMON BELLY* 13
truffle, lava salt, chives, torched

SCALLOP* 12
miso, caviar, chives, torched

TRADITIONAL MAKIMONO

TUNA MAKI* 9

CUCUMBER MAKI 5

SALMON AVOCADO MAKI* 10

NEGIHAMA MAKI* 9
yellowtail, scallion

NEGITORO MAKI* 19
tuna belly, scallion

HAKOZUSHI

GREEN EGGS + HAMACHI* 18
spicy tuna, asparagus, wasabitobiko

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

TEPPANYAKI

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

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

MAKIMONO

SO FUEGO* 18
spicy tuna, cucumber, yellowtail,
serrano pepper, avocado, yuzu aioli

THE QUEEN BEE* 18
tempura shrimp, avocado, salmon,
spicy tuna, yuzu miso sauce, micro
greens

TOP SHELF ROLL* 26
snow crab, ora king salmon, bluefin
tuna, avocado, cucumber

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

SALMON + LEMON* 19
salmon, lemon, rock crab,
avocado, cucumber

SURF & TURF* 22
tempura shrimp, avocado, tataki beef,
niku-dare glaze, cilantro aioli,
potato crisps, micro greens

TOFU ROLL 13
serrano, tempura tofu, carrot, kaiware,
avocado, sriracha

CALIFORNIA ROLL* 16
rock crab, avocado, cucumber, masago

SHRIMP AVOCADO ROLL 13
tempura shrimp, avocado

SPICY TUNA MAKI* 14
spicy tuna, cucumber, crunch

MERMAID ROLL* 15
scallop, salmon, avocado,
tempura fried, scallions

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

RAINBOW ROLL* 20
seafood wrapped, rock crab, cucumber,
avocado, masago, shiso dust

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

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

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

GLUTEN FREE TEMPURA BATTER IS USED FOR ANY ROLLS THAT ARE FRIED, HOWEVER OTHER ITEMS THAT DO
CONTAIN GLUTEN ARE PREPARED IN THE SAME FRYER.

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

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]		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					