



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
- SEAWEED SALAD 6**
traditional preparation
- HOUSE SALAD 10**
avocado, radish, cherry tomato, carrot ginger dressing
- 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

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

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**
karashi aioli, fried shallot, togarashi, ponzu, chive, lava salt
- CRUDO* 19**
watermelon, smoked salt, black goma dressing, red kosho, shiso chiffonade, chili ponzu
- O-KU CRISPY RICE* 21**
diced sashimi, yuzu kosho aioli, salt, citrus zest
- 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 + MUSHROOM 39**
truffle butter, asparagus, scallion, citrus
- A5 WAGYU* 35/oz 2oz min**
highest quality japanese black cattle

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
- A5 WAGYU* 17**
cilantro aioli, fried onion, chive, truffle seared
- SIGNATURE FLIGHT* 95**
assorted O-Ku nigiri

O-KU TEMAKI

- LOBSTER 10**
butter-poached lobster, asparagus, chive, cilantro aioli, lava salt
- SCALLOP* 10**
torched spicy scallop, habanero masago, cucumber, crispy shallot
- UNAGI 11**
roasted eel, avocado, takuan
- BLUEFIN AKAMI* 13**
lean bluefin tuna, chili ponzu, avocado, cucumber, karashi aioli
- A5 WAGYU* 25**
torched wagyu, asparagus, daikon, sichuan aioli
- HAKOZUSHI**
GREEN EGGS + HAMACHI* 18
spicy tuna, asparagus, wasabi tobiko, cilantro aioli, crispy shallot
- BLACK MAGIC* 24**
lobster, shrimp, squid ink rice, masago aioli, scallion, fried onion

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

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

OMAKASE

TASTING MENU* 175/PP

chef's multi-course tasting menu | **limited availability** | **please 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	sweet shrimp	10	12
CHUTORO	16	18		TOBIKO	flying fish roe	4	6
OTORO	fatty tuna	18	20	ASSORTED VARIETIES			
KAMATORO	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	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