

vegetable

gem salad 12

gem lettuce, tomatoes, lotus chips, grapefruit nuoc mam vinaigrette

sunomono 7

pickled cucumber, asian pear, kaffir lime leaf oil

brussels sprouts 9

ginger soy tare

tempura

scallop tempura 17

u10 scallop, tentsuyu, curry salt

maitake karaage 13

maitake mushrooms, hot honey buffalo, nori ranch

tempura pickles 6

nori ranch, seasonal pickles

katsu sando 18

chicken katsu, japanese tartar sauce, tamari caramel, house milk bread

robata

shishitos 9

nagatoshi farms shishitos, togarashi tare, lime

hamachi kama 22

12 hour koji cured hamachi collar, house xo, lime

kari sea bass 40

chilean sea bass (24 hour miso cured banana leaf wrapped), green curry, green bean gomaе ae, laos pickled mustard greens

wagyu yaki 18

two skewers, american wagyu, shiso bearnaise

short rib 26

72 hour sous vide short rib, kare tare mustard, toasted peanut, san bai zu pear, togarashi

lobster two ways 52

lobster tail, kumquat butter, thyme, lobster fat emulsion
lobster bruschetta, toasted milk bread

A5 MKT

miyazaki prefecture, wagyu fat allium foam

Hot tastings

honey vanilla milk buns 12

cultured compound butter, smoked trout roe, bee2bee honey

chuturo toast 25

squid ink milk bread, burnt honey cream cheese, 12 hour cured chuturo

king crab chawanmushi 24

leek & shallot taiyaki, steamed egg custard, mitsuba, cultured butter

bistec bao 11

housemade bao, filipino braised beef cheek, calamansi aioli, pickled red onion

uni pasta 38

housemade fresh pasta, uni soubise, tempura fried shiso, santa barbara uni

cold tastings

canh chua 24

nori goma crusted, honey kizame aioli, pineapple tamarind granita, asian trinity

sake ringo 16

bakkafrost salmon, granny smith apple, fennel compote, white ponzu

hama hami 17

hamachi, compressed melon, calamansi san bai zu, mint, lotus root chips

oysters two ways 18

melon mignonette & shishito parsley oil, leche de tigre & black garlic oil

kanpachi granate 19

amberjack, pomegranate ponzu, rice chip, chili garlic, jalapeño salt

madai crudo 17

red seabream, grapefruit water, grapefruit supreme, cilantro oil, sudachi salt

saba zaru soba 20

torched mackerel, buckwheat noodles, citron tsuyu, asian pear

makimono

hama nashi 13

hamachi, compressed asian pear, avocado, cilantro lime kosho, crispy shallots

yuzu aitsu 12

bakkafrost salmon, cara cara orange, shiso, cucumber, avocado, garlic soy

spicy crunchy tuna 12

spicy tuna, cucumber, tempura crunch, kimchi aioli

truffle toro trio 20

salmon, hamachi, toro mix, asparagus, truffle oil

grand slam 24

tamago katsu, avocado, american wagyu, chimichurri béarnaise

hota ebi 15

chopped spicy scallop, panko fried shrimp, avocado, lemongrass tare

steve-o 2.0 22

tempura fried, cream cheese, king crab mix, serranos

unagi mami 18

panko fried shrimp, unagi, avocado, fried shallots, unagi sauce, goma

nigiri / sashimi

sake bakkafrost salmon 6/12

hamachi yellowtail 6/12

akami lean bluefin 8/16

chu toro medium bluefin 12/24

o toro fatty bluefin 16/32

kanpachi amberjack 7/14

seven set seven piece premium nigiri 54

three kind three kind sashimi 38

salmon flight bakkafrost, ora king, ocean trout 42

belly flight salmon belly, hamachi belly, o toro 51

bluefin flight akami, chu toro, o toro 63

dessert

valrhona cocoa brownie 17

charcoal cocoa cream puff, brûlée banana, cafe sua da ganache, smoked marshmallow ice cream, tamari caramel

summer bonsai 22

pineapple mousse, thai basil cake, pandan sponge, kaffir lime coriander ice cream, dark chocolate tree

miso grapefruit 16

vanilla miso panna cotta and ice cream, grapefruit cremeux, sake jelly, yuzu pound cake, hami compote, grapefruit bubbles

watermelon kakigori 18

watermelon calpico snow, mango mint ice cream, gochujang chamoy, mango baby boba, compressed watermelon, yuzu puffed rice

sorbet flight 11

seasonal sorbet flavors

n/a beverages

lychee bouquet 8

lychee, lavender, calpico, black cherry

matchalada 8

matcha, coconut, pineapple, kabosu

mango peppermint 8

calamansi, mint, mini mango boba

yeung money cat* 8

matcha, yuzu, lemongrass, sparkling

* Items are or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us of any allergies or dietary restrictions.

*this drink was not sherman yeung's idea and was named against his wishes