

social hour

cocktails

japanese old fashioned 11

suntori toki, black tea syrup, bitters, orange essence

orenji sunset 10

gin, carrot, ginger, kabosu, satsuma, celery bitters

lychee cosmo 9

vodka, lime, lychee juice, cranberry

trinity 9

rum, cilantro, thai basil, mint, yuzu, club soda

omija-rita 10

tequila, shishito, togarashi, sudachi, omija honey, hibiscus tea

calpico fizz 10

gin, calpico, bergamot liqueur, sudachi, sparkling sake

wines

boen pinot noir - california 6

z alexander cabernet sauvignon - california 6

jim fonseca twin vines vinho verde - portugal 6

bieler family daisy pinot grigio - washington state 6

beer

asahi 4

kirin ichiban / light 4

sapporo 4

sake

maneki wanko lucky dog J Genshu / 180mL 5

little sumo J Genshu / 200mL 6

shibata shuzo yuzu J / 200mL 10

kitchen

sunomono 4

pickled cucumber, asian pear, kaffir lime leaf oil

brussels sprouts 6

ginger soy tare

tempura pickles 4

seasonal pickles, nori ranch

honey vanilla milk buns 9

cultured compound butter, smoked trout roe, bee2bee honey

maitake karaage 8

maitake mushrooms, hot honey buffalo, nori ranch

wagyu yaki 14

two skewers, american wagyu, shiso bearnaise

bistec bao 8

housemade bao, filipino braised beef cheek, calamansi aioli

katsu sando 14

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

chutoro toast 20

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

king crab chawanmushi 19

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

social hour

nigiri / sashimi

sake bakka frost salmon 4/8

hamachi yellowtail 4/8

akami lean bluefin 6/12

chu toro medium bluefin 10/20

unagi freshwater eel 3/6

hotate hokkaido scallop 6/12

kanpachi amberjack 5/10

ora king salmon (new zealand) 7/14

tasmanian trout ocean trout 6/12

tarabagani king crab 12/24

five kind nigiri chef's choice 30

three kind sashimi chef's choice 24

salmon flight bakka frost, ora king, ocean trout 34

belly flight salmon belly, hamachi belly, o toro 42

bluefin flight akami, chu toro, o toro 55

cold tastings

canh chua 12

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

sake ringo 8

bakka frost salmon, granny smith apple, fennel compote, white ponzu

hama hami 9

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

kanpachi granate 11

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

madai crudo 9

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

oysters two ways 14

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

makimono

hama nashi 8

hamachi, compressed asian pear, avocado, cilantro lime kosho, soy dashi

yuzu aitsu 7

bakka frost salmon, cara cara orange, shiso, cucumber, avocado, garlic soy

spicy crunchy tuna 7

spicy tuna, cucumber, tempura crunch

unagi mami 13

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

hota ebi 10

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

dessert

valrhona cocoa brownie 13

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

watermelon kakigori 14

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