



# vegetable

## sunomono 6

*pickled cucumber, asian pear, kaffir lime leaf oil*

## brussels sprouts 9

*ginger soy tare*

## kabocha potato salad 7

*japanese pumpkin, bonito aioli, pickled red onions, sunchoke chips*

## tomato garden 8

*marinated tomato, chili crisps, tomato sorbet, pickled watermelon rind*

## rainbow carrots 14

*soy glazed and robata grilled, pumpkin seeds, gochujang carrot purée*

## shishitos 9

*nagatoshi farms shishitos, togarashi tare, lime*

## edamame / spicy edamame 6 / 7

*garlic butter, lime / spicy garlic soy, lime*

# tempura

## katsu sando 17

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

## maitake karaage 12

*maitake mushrooms, hot honey buffalo, nori ranch*

## tempura pickles 7

*nori ranch, seasonal pickles*

## mole verde katsu 17

*chicken katsu, thai basil mole verde, kuromame chips, queso fresco*

# robata

## hamachi kama 22

*12 hour koji cured hamachi collar, house xo, lime*

## kari sea bass 36

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

## wagyu yaki 16

*two skewers, american wagyu, shiso bearnaise*

## short rib 26

*72 hour sous vide short rib, kare tare mustard, toasted peanuts, san bai zu compressed pears, togarashi strands*

## tiger prawn 24

*tom kha, roasted cashew purée, candied cashew, tiger cry*

## saba zaru soba 20

*torched mackerel, buckwheat noodles, citron tsuyu, asian pear*

## A5 MKT

*miyazaki prefecture, black garlic ponzu*

# Hot tastings

## honey vanilla milk buns 12

*cultured compound butter, smoked trout roe, bee2bee honey*

## chutoro toast 25

*squid ink milk bread, burnt honey cream cheese, 12 hour cured medium bluefin*

## 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 mornay, tempura fried shiso, santa barbara uni*

## kakuni 17

*pork belly, kabocha purée, plum gastrique, pickled jalapeno, cranberry hibiscus*

## foie pb&j 22

*foie gras, fig pomegranate jam, house peanut butter, toasted shokupan*

# Cold tastings

## canh chua 24

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

## sake kosho 16

*pink peppercorn crusted salmon, golden kiwi, yuzu kosho white soy, thai basil pesto*

## basic hama 16

*hamachi, cara cara orange, kabocha purée, cinnamon salt, sunchoke chips*

## hirame aguachile 16

*flounder, tomato ohitashi, edamame aguachile, pickled red onions*

## wagyu tataki 18

*togarashi crusted american wagyu, black garlic ponzu, sliced banana blossom*

## oysters two ways 18

*melon mignonette & shishito parsley oil, leche de tigre & black garlic oil  
\*add truffle toro, plum granita 13*

# makimono

## hama nashi 11

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

## yuzu aitsu 11

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

## spicy crunchy tuna 12

*spicy tuna, cucumber, tempura crunch, chili aioli*

## truffle toro trio 20

*salmon, hamachi, toro mix, asparagus, truffle oil*

## hota ebi 15

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

## steve-o 2.0 20

*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

## ikura salmon roe 4/8

## akami lean bluefin 8/16

## chu toro medium bluefin 12/24

## o toro fatty bluefin 16/32

## unagi freshwater eel 5/10

## hotate hokkaido scallop 8/16

## kanpachi amberjack 7/14

## ora king salmon (new zealand) 9/18

## tasmanian trout ocean trout 8/16

## hirame flounder 7/14

## madai red seabream 7/14

## uni sea urchin MKT/MKT

## foie gras hudson valley 12

## o foie gras fatty bluefin, foie gras 22

## tarabagani king crab 16/32

## A5 miyazaki wagyu 15

## 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 48

## bluefin flight akami, chu toro, o toro 56

# dessert

## valrhona cocoa brownie 16

*charcoal cocoa cream puff, brûlée banana, cafe sua da ganache, vanilla miso ice cream*

## autumn bonsai 20

*grilled pineapple mousse, five spice blondie, samurai chai ice cream, hojicha sponge*

## myoga mandarin okashi 12

*honey cake, mille-feuille, mandarin ginger mousse, hojicha ice cream*

## ube churro 15

*ube infused sugar, ube custard, ube ice cream, calamansi caramel*

## nashi kakigori 16

*corn ice cream, asian pear sorbet, honeycomb candy, koji sea foam*

## uni panna cotta 18

*sakura wood smoked, passionfruit ponzu jellies, nori cracker, trout roe*

# 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