

vegetable

sunomono 5
pickled cucumber, asian pear, kaffir lime leaf oil

brussels sprouts 8
ginger soy tare

kabocha potato salad 6
japanese pumpkin, bonito aioli, pickled red onions, sunchoke chips

tomato garden 6
marinated tomato, chili crisps, tomato sorbet, pickled watermelon rind

rainbow carrots 14
soy glazed and robata grilled, pumpkin seeds, gochujang carrot purée

shishitos 7
nagatoshi farms shishitos, togarashi tare, lime

edamame / spicy edamame 5 / 7
garlic butter, lime / spicy garlic soy, lime

tempura

katsu sando 16
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 15
chicken katsu, thai basil mole verde, kuromame chips, queso fresco

robata

hamachi kama 20
12 hour koji cured hamachi collar, house xo, lime

kari sea bass 34
chilean sea bass (24 hour miso cured banana leaf wrapped), green curry, green bean gomaè ae, laos pickled mustard greens

wagyu yaki 14
two skewers, american wagyu, shiso bearnaise

short rib 24
72 hour sous vide short rib, kare tare mustard, toasted peanuts, san bai zu compressed pears, togarashi strands

tiger prawn 22
tom kha, roasted cashew purée, candied cashew, tiger cry

saba zaru soba 16
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 24
squid ink milk bread, burnt honey cream cheese, 12 hour cured medium bluefin

king crab chawanmushi 22
leek & shallot taiyaki, steamed egg custard, mitsuba, cultured butter

bistec bao 10
housemade bao, filipino braised beef cheek, calamansi aioli, pickled red onion

uni pasta 34
housemade fresh pasta, uni mornay, tempura fried shiso, santa barbara uni

kakuni 15
pork belly, kabocha purée, plum gastrique, pickled jalapeno, cranberry hibiscus

foie pb&j 20
foie gras, fig pomegranate jam, house peanut butter, toasted shokupan

cold tastings

canh chua 20
nori goma crusted, honey kizame aioli, pineapple tamarind granita, asian trinity

sake kosho 14
pink peppercom crusted salmon, golden kiwi, yuzu kosho white soy, thai basil pesto

basic hama 14
hamachi, cara cara orange, kabocha purée, cinnamon salt, sunchoke chips

hirame aguachile 14
flounder, tomato ohitashi, edamame aguachile, pickled red onions

wagyu tataki 13
togarashi crusted american wagyu, black garlic ponzu, sliced banana blossom

oysters two ways 16
*melon mignonette & shishito parsley oil, leche de tigre & black garlic oil
add truffle toro, plum granita 13

uni panna cotta 18
sakura wood smoked, passionfruit ponzu jellies, nori cracker, trout roe

dessert

valrhona cocoa brownie 14
charcoal cocoa cream puff, brûlée banana, cafe sua da ganache, vanilla miso ice cream

autumn bonsai 18
grilled pineapple mousse, five spice blondie, samurai chai ice cream, hojicha sponge

myoga mandarin okashi 11
honey cake, mille-feuille, mandarin ginger mousse, hojicha ice cream

ube churro 12
ube infused sugar, ube custard, ube ice cream, calamansi caramel

nashi kakigori 14
corn ice cream, asian pear sorbet, honeycomb candy, koji sea foam

nigiri / sashimi

sake bakkafrost salmon 4/8

hamachi yellowtail 5/10

ikura salmon roe 4/8

akami lean bluefin 5/10

chu toro medium bluefin 9/18

o toro fatty bluefin 12/24

unagi freshwater eel 4/8

hotate hokkaido scallop 5/10

kanpachi amberjack 6/12

ora king salmon (new zealand) 8/16

tasmanian trout ocean trout 6/12

hirame flounder 6/12

madai red seabream 5/10

uni sea urchin MKT/MKT

foie gras hudson valley 12

o foie gras fatty bluefin, foie gras 22

tarabagani king crab 12/24

A5 miyazaki wagyu 14

seven set seven piece premium nigiri 48

three kind three kind sashimi 28

salmon flight bakkafrost, ora king, ocean trout 36

belly flight salmon belly, hamachi belly, o toro 42

bluefin flight akami, chu toro, o toro 50

makimono

hama nashi 11
hamachi, compressed asian pear, avocado, cilantro lime kosho, crispy shallots

yuzu aitsu 11
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

cilantro hamachi 17
snow crab mix, salmon, asparagus, cilantro, serrano aioli

unagi mami 18
panko fried shrimp, unagi, avocado, fried shallots, unagi sauce, goma

shiso crunchy 16
citrus seasoned salmon, avocado, tuna, shiso, spicy garlic soy, crispy shallots

flying money cat 16
salmon, snow crab mix, hamachi, crispy garlic chili, black garlic ponzu

steve-0 2.0 17
tempura fried, cream cheese, king crab mix, serranos

n/a beverages

lychee bouquet 8
lychee, lavender, calpico, black cherry

matchalada 8
matcha, coconut, pineapple, kabosu

strawberry yuzu 8
muddled strawberries, yuzu, topo chico

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