

vegetables

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

tomato garden 6

marinated tomato, tomato sorbet, pickled watermelon rind

rainbow carrots 14

soy glaze, pumpkin seeds, gochujang carrot purée

shishitos 7

nagatoshi farms shishitos, togarashi tare, lime

edamame / spicy edamame 5 / 7

japanese sea salt / spicy garlic soy, lime

agemono

katsu sando 16

chicken katsu, japanese tartar sauce, tamari caramel

maitake karaage 12

maitake mushrooms, hot honey buffalo, nori ranch

tempura pickles 7

nori ranch, seasonal pickles

crispy tofu 7

panko fried marinated tofu, chili aioli, ponzu

robata

hamachi kama 20

12 hour koji cured hamachi collar, xo sauce, lime

kari sea bass 34

24 hour miso cured banana leaf wrapped, green curry

wagyu yaki* 14

two skewers, american wagyu, shiso bearnaise

short rib 24

kare tare mustard, toasted peanuts, san bai zu pears

tiger prawn 22

tom kha, roasted cashew purée, tiger cry

saba zaru soba 16

mackerel, buckwheat noodles, citron tsuyu

A5* MKT

miyazaki prefecture, black garlic ponzu

hot tastings

miso soup 5

dashi, tofu, wakame, green onion

honey vanilla milk buns 12

cultured compound butter, smoked trout roe, bee2bee hone

uni toast* 16

shokupan, soy brown butter, santa barbara uni, nori tuile

chutoro toast* 24

squid ink milk bread, burnt honey cream cheese, cured bluefin

king crab chawanmushi 22

leek & shallot taiyaki, steamed egg custard, mitsuba

bistec bao 10

filipino braised beef cheek, calamansi aioli, pickled red onion

uni pasta* 34

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

kakuni 15

porc belly, kabocha purée, plum gastrique, cranberry hibiscus

tako fungi 22

crispy spanish octopus, aka kosho soubise, seasonal mushrooms

foie pb&j 20

fig pomegranate jam, house peanut butter, toasted shokupan

dessert

s'mores kakigori 16

cocoa snow, black sesame ice cream, smoked marshmallow ice cream

spring bonsai 18

strawberry miso mousse, matcha cake, sakura green tea ice cream

hotteok 12

spiced pine nuts, korean pancake, stone fruit compote, kinako cream

ube churro 13

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

n/a beverages

lychee bouquet 8

lychee, lavender, calpico, black cherry

matchalada 8

matcha, coconut, pineapple, kabosu

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

strawberry yuzu 8

muddled strawberries, yuzu, topo chico

yeung money cat* 8

matcha, yuzu, lemongrass, sparkling



nigiri + sashimi

sake* bakkafrøst 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* duck liver (hudson valley) 12
o foie gras* fatty bluefin, duck liver 22
tarabagani* king crab 12/24
A5* miyazaki wagyu 14

seven set* seven piece premium nigiri 48
three kind* chef's choice sashimi 28
salmon flight* bakkafrøst, ora king, ocean trout 36
belly flight* salmon belly, hamachi belly, o toro 42
bluefin flight* akami, chu toro, o toro 50

please ask your server about our seasonal selections from toyoosu market, japan

cold tastings

cash-chu* 20
medium bluefin, cashew hoisin, vietnamese pickles, rice chip

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

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

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

akami ko* 17
lean bluefin, nuoc cham, oshinko, fried shallots, chili garlic

kantaro* 17
amberjack, sesame vinaigrette, compressed asian pear, candied taro

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

hokkaido hokkaido* 26
hokkaido uni stuffed hokkaido scallop, ponzu, sudachi salt, serrano oil

money cat was founded on very basic principles -- cooking good food and providing genuine hospitality. to us, hospitality starts at the very core and is stemmed from every single team member. from showing care to the ingredients we cook, to the conversations we have with you, we're immensely grateful to have you here. we are a blend of different backgrounds, different cultures, different people, but at the end of the day, we are one team. thank you for spending your meal with us and thank you for sharing our passion.

maneki-neko (招き猫) - originating in japan and translating to "beckoning cat", it is believed to bring in good fortune to homes and businesses. waving its left paw, maneki-neko welcomes in guests.

makimono

hama nashi* 11
yellowtail, compressed asian pear, avocado, cilantro lime kosho

spicy crunchy tuna* 12
spicy tuna, cucumber, tempura crunch, chili aioli

hamachi bonsai* 16
yellowtail, avocado, chili ponzu, pickled serrano, plum salt

truffle toro trio* 20
salmon, yellowtail, toro mix, asparagus, truffle oil

hota ebi* 15
chopped spicy scallop, panko fried shrimp, avocado, lemongrass tare

hama-viche* 16
kanikama, guacamole, yellowtail ceviche mix, serrano puree

unagi mami* 18
panko fried shrimp, unagi, avocado, fried shallots

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

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

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

