

## vegetables

### **sunomono** 7

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

### **brussels sprouts** 10

*ginger soy tare*

### **kabocha potato salad** 6

*japanese pumpkin, bonito aioli, pickled red onions*

### **rainbow carrots** 14

*soy glaze, pumpkin seeds, gochujang carrot purée*

### **shishitos** 10

*nagatoshi farms shishitos, togarashi tare, lime*

### **edamame / spicy edamame** 5 / 7

*japanese sea salt / spicy garlic soy, lime*

### **maitake karaage** 16

*hen of the woods mushrooms, hot honey buffalo, nori ranch*

## agemono

### **katsu sando** 16

*chicken thigh katsu, japanese tartar sauce, tamari caramel*

### **karaage** 16

*chicken thigh, hot honey buffalo, fuji apples*

### **tempura pickles** 8

*nori ranch, seasonal pickles*

## robata

### **hamachi kama** 20

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

### **kari sea bass** 29

*24 hour miso cured banana leaf wrapped, green curry*

### **wagyu yaki\*** 16

*two skewers, american wagyu, ponzu*

### **short rib** 24

*kare tare mustard, toasted peanuts, san bai zu pears*

### **tiger prawn** 22

*tom kha, roasted cashew purée, tiger cry*

## hot tastings

### **honey vanilla milk buns** 15

*fermented honey butter, smoked trout roe, garlic chips*

### **uni toast\*** 16

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

### **chutoro toast\*** 24

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

### **king crab chawanmushi** 22

*leek & shallot taiyaki, steamed egg custard, mitsuba*

### **bistec bao** 12

*filipino braised beef cheek, calamansi aioli, pickled red onion*

### **uni pasta\*** 34

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

### **kakuni** 15

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

### **tako fungi** 22

*crispy spanish octopus, aka kosho soubise, seasonal mushrooms*

## dessert

### **cocoa mochi brownie** 14

*valrhona chocolate mochi brownie, miso caramel whip, cafe sua da ice cream*

### **mango sago kakigori** 16

*mango snow, toasted rice ice cream, green tea thai ice cream, pandan sponge*

### **i love yuzu much** 14

*matcha mousse, strawberry vanilla compote, yuzu vanilla cake, calpico yuzu sorbet*

### **ube churro** 14

*ube 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\*** salmon (bakkafrøst) 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  
**madai\*** red seabream 5/10  
**hirame\*** flounder 6/12

**ora king\*** salmon (new zealand) 8/16  
**tasmanian trout\*** ocean trout 6/12  
**foie gras** duck liver (hudson valley) 12  
**o foie gras\*** fatty bluefin, duck liver 22  
**tarabagani** king crab 12/24  
**uni\*** sea urchin MKT/MKT

**bell pepper** roasted 6  
**avocado** yuzu kosho 6  
**kinoko** trumpet mushroom 7

**seven set\*** seven piece premium selection nigiri 48  
**three kind\*** seasonal selection sashimi 28  
**salmon flight\*** bakkafrøst, ora king, tasmanian 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 toyosu market, japan*

## makimono

**hama nashi\*** 13  
*yellowtail, compressed asian pear, avocado, cilantro lime kosho*

**spicy crunchy tuna\*** 14  
*spicy bluefin mix, 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\*** 17  
*chopped spicy scallop, panko fried shrimp, avocado, lemongrass tare*

**unagi mami\*** 18  
*panko fried shrimp, freshwater eel, avocado, crispy 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*

## cold tastings

**hama kosho** 16  
*yellowtail, yuzu kosho honey yogurt, coconut flakes, crispy shallots, mint*

**truffle king** 24  
*ora king salmon, sweet mushroom soy, dehydrated strawberries, truffle oil*

**hirame aguachile\*** 16  
*flounder, tomato ohitashi, edamame aguachile, pickled red onions*

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

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

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.

