

## vegetables

**sunomono** 7  
*pickled persimmon and cucumbers, nori creme fraiche, kaffir lime oil*

**brussels sprouts** 10  
*ginger soy tare, brown butter crumble*

**rainbow carrots** 14  
*miso turnip puree, pickled pearl onions, mustard vinaigrette*

**shishitos** 10  
*togarashi tare, lime*

**edamame** 5  
*japanese sea salt*

**spicy edamame** 7  
*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, house shokupan*

**karaage** 18  
*kaffir lime honey glaze, pickled persimmons*

**tempura veggie platter** 12  
*seasonal veggies, black garlic tentsuyu*

## robata

**wagyu yaki** 18  
*two sekwers, american wagyu, shishito chimichurri*

**hamachi kama** 20  
*house xo sauce, lime*

**coconut seabass** 32  
*miso cured banana leaf wrapped, coconut lemongrass broth, eggplant, candied cashews*

**short rib** 26  
*72 hour sous vide, maitake duxelle, pickled bok choy, broccoli puree*

**tiger prawn** 22  
*yuzu kosho pesto,*

## hot tastings

**honey vanilla milk buns** 15  
*fermented honey butter, smoked trout roe, garlic chips*

**uni cream puff\*** 16  
*furikake cream puff, kaffir lime pastry cream*

**chutoro toast\*** 24  
*house squid ink shokupan, burnt honey cream cheese, 12 hour cured m bluefin*

**kakuni** 15  
*pork belly, kabocha puree, plum gastrique, cranberry hibiscus*

**tako fungi** 22  
*spanish octopus, aka kosho soubise, seasonal mushrooms*

**king crab chawanmushi** 26  
*garlic negi taiyaki, steamed egg custard, mitsuba*

**uni pasta\*** 36  
*house pasta, smoked gouda mornay*

## dessert

**tobiki s'mores** 13  
*valrhona ganache, miso caramel, graham cracker cake, horchata ice cream*

**ube churro** 15  
*calamansi caramel, ube infused sugar*

**pandan kakigori** 16  
*pandan coconut snow, red bean, toasted rice ice cream, burnt honey ice cream*

**matcha tiramisu** 13  
*matcha ladyfingers, valrhona white chocolate mascarpone, pandan sponge*



## nigiri + sashimi

**sake\*** salmon (bakkafrozt) 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\*** bakkafrozt, 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*

## 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*

## 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*

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.

