

Our unique menu is designed for sharing. Dishes are prepared in two separate areas: The principal kitchen and the sushi bar.
To ensure the best quality, dishes will be brought to the table steadily and continuously throughout the meal

• *Our House Specialties*

SOUPS & SALADS

MISO white miso with wakame, scallions and tofu	5
ASARI MISO with steamed manila clams and mitsuba in a clear broth	8
UDON NOODLE SOUP tempura shrimp, maitake mushrooms and shishito peppers in a light dashi broth	16
KAISO marinated sweet vinegar seaweed salad with fresh cucumbers and toasted sesame seeds	8
HOUSE SALAD mixed greens, cherry tomatoes and cucumbers, with a sesame ginger vinaigrette	8

COLD PLATES

• HAWAIIAN HAMACHI thinly sliced yellowtail in a sesame soy yuzu vinaigrette	17
SEARED BABY TUNA quick seared with scallions, garlic chips and a savory soy butter sauce	17
KUROBUTA "LYONNAISE" smoked kurobuta pork belly, chickory, sweet potato croutons and dashi poached egg	15
SEARED NY STRIP lightly seared prime new york strip with fingerling potato crisps and fried red onions	17
HOT & SOUR TUNA AND MANGO SALAD with crispy brussel sprouts, shaved onion salad and a hot & sour vinaigrette	17
• AHI TUNA CEVICHE white soy marinated with edamame and tempura shallots	18
• KOBE BEEF CARPACCIO american style kobe beef thinly sliced with yuzu & dark soy ginger sauce	19

<p>• THE ROCK •</p> <p>thinly sliced marinated new york strip steak cooked on a hot rock presentation</p> <p>18</p>	<p>• THE "KOBE" ROCK •</p> <p>thinly sliced marinated imperial wagyu strip steak cooked on a hot rock presentation</p> <p>32</p>
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WARM PLATES

• SWEET & SOUR CALAMARI fried calamari in a sweet and sour sauce with wasabi vinaigrette	14
BEEF TENDERLOIN WITH SHISHITO PEPPERS angus beef sauteed with blistered japanese peppers in a sesame soy vinaigrette	16
• TUNA FLATBREAD ahi tuna, mochi cheese with olive anchovy sauce on fresh made ohba and wakame crust	18
VEGGIE FLATBREAD mochi cheese and shimeji mushrooms on fresh made ohba and wakame crust	14
"PACHINKO" kumamoto oysters with mushroom and bacon gratin	17
• LOBSTER SPRING ROLLS with mango relish and blood orange sauce	21
SEAFOOD TEMPURA with snow crab, shrimp, squid, scallop, anago and vegetables	26
SHRIMP TEMPURA shrimp and vegetables with tempura dipping sauce	16
CRAB CAKES pan seared lump crab cakes with soy mustard sauce	19

ROBATA

skewered and grilled on japanese charcoal bincho tan

	<i>per piece</i>		<i>per piece</i>
SWEET SHRIMP & DIVER SCALLOP with yuzu salt	9	TOGARASHI SKIRT STEAK with shishito pepper and pearl onion	8
• CHILEAN SEA BASS miso soy marinated with shishito pepper	12	• SMOKED KOBE american style kobe beef ribeye	18
RED SNAPPER KAMA fish cheeks with sea salt	8	• BLACK ANGUS BEEF SLIDER with house smoked ketchup	7
• AUSTRALIAN ROCK LOBSTER with smoked sea salt and drawn butter	20	SHIITAKE MUSHROOM dashi marinated with sea salt	3
ORGANIC CHICKEN shiso marinated thigh meat	6	SHISHITO PEPPER yuzu marinade	4
KUROBUTA PORK LOIN shaved tokyo negi and hot mustard	8	JUMBO ASPARAGUS with sea salt	5

STEAKS

FILET MIGNON 8oz filet grilled with uni butter, white miso potato puree and grilled asparagus	48
BLACK ANGUS NY STRIP 14oz prime angus new york strip with japanese creamy peppercorn sauce and truffled miso potato puree	42
DRY AGED RIBEYE black angus togarashi marinated 10oz ribeye served with uni butter and sweet potato fries	55
IMPERIAL WAGYU NY STRIP 14oz imperial wagyu strip loin with spicy akuma sauce and sweet potato puree	65
• 7 SPICE KOBE RIBEYE american style kobe beef with uni butter and sweet potato fries	95
• KOBE SURF AND TURF american style kobe beef with uni butter, australian rock lobster with miso butter and sweet potato fries	m/p

MAIN COURSES

• BRAISED SHORT RIBS served with japanese sweet potato puree, poached apple and au jus	29
JAPANESE RIBS half rack, hickory smoked in a red miso barbeque sauce, served with sweet potato fries <i>(full order available)</i>	28
CHESTNUT CHICKEN roasted organic chicken with chestnuts and shiitake rice in a ginger lemon sauce	28
• "LE QUACK JAPONAIS" 1/2 maple leaf smoked duck with hoisin sauce, mango chutney and mushu wraps <i>(full order available)</i>	36
• SALMON JAPONAIS nori skin encrusted atlantic salmon, sweet shrimp, fingerling potatoes and curry oil	28
• SEA BASS CARTOCCIO steamed chilean sea bass served with maitake mushroom, soy butter sauce, and tomato compote	34
JAPANESE RED SNAPPER poached in sake and served with japanese eggplant stew in a black bean vinaigrette	32
AHI TUNA STEAK grilled over roasted scallion potato puree, tempura maitake mushrooms and a wasabi glaze	32

SIDES 8

japanese sweet potato fries • truffled miso potato puree • sweet potato puree
shiitake rice casserole • sesame broccolini • tempura brussel sprouts