



SCOTTSDALE

**Omakase** “To entrust the Chef”  
*Tasting menu comprised of rare and hand-selected ingredients. Designed for the entire table to share, Minimum 2 people*

128 Per Person

Cold Plates

|                                                         |    |
|---------------------------------------------------------|----|
| Steadfast Salad, Mint-Lime Dressing, Roasted Cashews    | 10 |
| *Butterfish Tataki, White Asparagus, Yuzu               | 14 |
| *Yellowtail Sashimi, Shallots, Garlic Ponzu, Watercress | 20 |
| *Chirashi Poke, Sesame, Chili, Red Onion                | 22 |

Hot Plates

|                                                |       |
|------------------------------------------------|-------|
| Steamed Edamame, Sea Salt / Spicy / Garlic     | 5   6 |
| Shiro Miso Soup, Wild Mushroom                 | 6     |
| Prime Beef, Kimchi Dumplings                   | 11    |
| Spicy Tuna Tartare, Crispy Rice, Serrano Aioli | 15    |
| Shishito Peppers, Ponzu, Bonito                | 10    |
| Pork Belly, Pickled Local Radish, Maple Verjus | 15    |
| Crispy Fried Squid, Green Chili, Lime          | 11    |

Modern Nigiri

|                                                |    |
|------------------------------------------------|----|
| Yellowtail, Pickled Wasabi, Yuzu Aioli         | 14 |
| Flame Seared Salmon, Lemon Miso, Fresh Dill    | 12 |
| Flame Seared Scallop, Dynamite Sauce, Tenkatsu | 14 |

Premium Sashimi & Nigiri

|                           |         |             |    |
|---------------------------|---------|-------------|----|
| *Sashimi Chef’s Selection | 5 types | (2 pc each) | 36 |
| *Nigiri Chef’s Selection  | 5 types | (1 pc each) | 21 |

Steak | Domestic Wagyu | Prime

|                                                    |         |
|----------------------------------------------------|---------|
| *Washugyu Rib Eye, Wafu Dressing (14 oz)           | 57      |
| *Washugyu Striploin, Truffle Aioli (12oz)          | 54      |
| *Washugyu Filet, Chili Ginger Sauce (8 oz   12 oz) | 59   70 |
| *Prime New York, Sweet Garlic Soy (10 oz)          | 40      |

Steak | Japanese | Wagyu

|                                                                                     |    |  |    |
|-------------------------------------------------------------------------------------|----|--|----|
| (Japanese Wagyu Selections are served at minimum of 3 oz   prices below are per oz) |    |  |    |
| *Certified Tajima Kobe Beef   Hyogo Prefecture                                      | 68 |  | oz |
| *Grade A5+ Wagyu   Miyazaki Prefecture                                              | 38 |  | oz |

Classics

|                                                              |    |
|--------------------------------------------------------------|----|
| Glazed Pork Ribs, Spring Onion, Cashew (Half)                | 25 |
| *Lamb Cutlets, Korean Spices, Smoked Eggplant Miso, Cucumber | 39 |
| Teriyaki Glazed Chicken Breast, Pickled Cucumber, Shiro Goma | 20 |

Seafood

|                                                      |    |
|------------------------------------------------------|----|
| *Icelandic Salmon, Ginger Teriyaki, Pickled Cucumber | 27 |
| Yuzu Miso Marinated Black Cod, Pickled Red Onions    | 36 |
| Alaskan King Crab, Chili Lime Butter (10 oz)         | 48 |

Vegetables | Sides

|                                           |    |
|-------------------------------------------|----|
| Cremini Mushrooms, Soy Garlic Butter      | 9  |
| Sweet Corn, Soy Butter                    | 9  |
| Broccolini, Ginger Shallot Dressing       | 11 |
| Brussel Sprouts, Japanese Mustard, Bonito | 10 |
| Japanese Wild Mushroom Hot Pot            | 16 |
| Whipped Yukon Gold Potatoes               | 9  |

Tempura

|                                                |    |
|------------------------------------------------|----|
| Seasonal Vegetable                             | 12 |
| Tiger Prawn (5 pc)                             | 15 |
| Spicy Fried Tofu, Avocado, Japanese Herb Salad | 13 |

Maki Rolls

|                                                      |    |
|------------------------------------------------------|----|
| *Hamachi Serrano Chili Roll                          | 14 |
| California Roll, Snow Crab, Avocado, Tobiko          | 15 |
| *Seared Dynamite Scallop Roll, Snow Crab, Avocado    | 18 |
| *Spicy Tuna Roll, Sesame, Chili, Yamagobo, Asparagus | 15 |
| *Salmon Avocado, Chili Miso, Yuzu Aioli              | 15 |

Executive Chef Tyson Tellez

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.