

Omakase *“To entrust the Chef”* 128 Per Person
Tasting menu comprised of rare and hand-selected ingredients. Designed for the entire table to share, Minimum 2 ppl

Cold Plates

Steadfast Salad, Mint-Lime Dressing, Roasted Cashews	10
*Butterfish Tataki, White Asparagus, Yuzu Shallot Dressing	15
*Yellowtail Sashimi, Shallots, Garlic Ponzu, Local Greens	20
*Medai Crudo, Aji Amarillo, Herb Emulsion	20
*Chirashi Poke, Sesame, Chili, Red Onion	22

Hot Plates

Steamed Edamame, Sea Salt / Spicy / Garlic	5 6
Shiro Miso Soup, Wild Mushroom	7
Wagyu Beef, Kimchi Dumplings	15
Crispy Tuna Tartare, Crispy Rice, Serrano Aioli	15
Shishito Peppers, Ponzu, Bonito	11
Pork Belly, Pickled Local Radish, Maple Verjus	15
Crispy Fried Squid, Green Chili, Lime	11
Crispy Eggplant, Jalapeno Honey	10

Modern Nigiri

Yellowtail, Pickled Wasabi, Yuzu Aioli	14
Flame Seared Salmon, Lemon Miso, Fresh Dill	13
Bluefin Tuna, Pickled Wasabi, Green Onion	16

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

*Mishima Rib Eye, Wafu Dressing (12 oz)	59
*Mishima Striploin, Truffle Aioli (12oz)	57
*Mishima Filet, Chili Ginger Sauce (8 oz 12 oz)	61 71
*Snake River Skirt, Shiso Chimichurri (6 oz)	36

Steak | Japanese | Wagyu

(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	20

Seafood

*Icelandic Salmon, Miso Glaze, Pickled Cucumber	27
Yuzu Miso Marinated Black Cod, Pickled Red Onions	39
Alaskan King Crab, Chili Lime Butter (10 oz)	48

Vegetables | Sides

Cremini Mushrooms, Soy Garlic Butter	10
Sweet Corn, Soy Butter	9
Broccolini, Ginger Shallot Dressing	11
Brussels Sprouts, Japanese Mustard, Bonito	10
Japanese Wild Mushroom Hot Pot	16
Whipped Yukon Gold Potatoes	9
Baby Squash, Shiso Chimichurri	10

Tempura

Seasonal Vegetable	12
Tiger Prawn (5 pc)	15

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, 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.