



ALL ITEMS
ARE INTENDED TO
BE SHARED AND
ARE SERVED
WHEN READY!

GOLD APPETIZERS

EAST COAST OYSTERS	25
TUNA & CHILIES	26
YELLOWTAIL POKE	25
WASABI LOBSTER	37
CRAB & CUCUMBER	35
WAGYU & UNI	40
CLUB CAVIAR SERVICE	MP

CRISPY RICE 23
TUNA & SALMON TARTARE

**WAGYU TRUFFLE
SANDO 54**

HOT APPETIZERS

18	COCONUT ROCK SHRIMP
16	CHICKEN TSUKUNE
19	SPECIAL BEEF SKEWER
14	SPICY CHICKEN YAKITORI
29	SANSHO OCTOPUS
33	WOK LOBSTER
16	CRAZY CURRY WINGS
15	PORK GYOZA
21	LOBSTER DUMPLINGS

SALADS

SPICY CUCUMBER	16
HEART OF PALM	18
SEARED SASHIMI	25
LOBSTER AVOCADO	37
WARM MUSHROOM	22

HAND ROLLS

SALMON IKURA	12
LOBSTER TEMPURA	26
TORO & UNI	35
CAVIAR	MP

ADD CAVIAR TO ANY ROLL mp

TEPPANYAKI

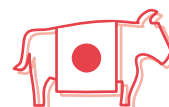


GARLIC CHICKEN	32	12/PC	DIVER SCALLOPS
LAMB CHOPS	26/PC	20/PC	MADAGASCAR SHRIMP
WAGYU SKIRT	63	MP	WHOLE LOBSTER
FILET MIGNON	63	74	WHOLE BRANZINO
NEW YORK STRIP	74	35	SALMON TERIYAKI
PORTERHOUSE	MP	37	YUZU BLACK BASS

TOMAHAWK RIBEYE MP
CUMIN & SZECHUAN RUBBED

ALL OF OUR
STEAKS ARE
COOKED HIBACHI
STYLE ON A
TEPPANYAKI
GRILL AND
SERVED WITH
A COLLECTION
OF SAUCES

JAPANESE WAGYU



35/oz	A5 BEEF	MIYAZAKI PREFECTURE
45/oz	SNOW BEEF	HOKKAIDO PREFECTURE
42/oz	OLIVE BEEF	KAGAWA PREFECTURE

SIDES

14	KYOTO SWEET POTATOES
12	CHARRED SHISHITO PEPPERS
14	SPICY BROCCOLI
12	STEAMED PEA SHOOTS
10	EDAMAME

FRIED RICE

16	GARLIC
18	UME SHISO
24	SPICY SHRIMP
29	WAGYU SHIITAKE

ROLLS

HOUSE

21	SCALLOP DRAGON
30	SPICY TORO
42	TUNA ROSSINI

SURF AND TURF

28	SHRIMP
30	OYSTER
32	LOBSTER

**BEST
DRESSED
SUSHI 42**

CHEF'S SELECTION SUSHI 70

CHEF'S SELECTION SASHIMI 86

SUSHI & SASHIMI

KANPACHI	7	8	TUNA
HAMACHI	7	14	CHU TORO
IKURA	6	MP	O TORO
KING SALMON	8	14	TSUBUGAI (WHELK)
HIRAME	9	7	SCALLOP
KINMEDAI	9	18	SANTA BARBARA UNI
AKAMUTSU	16	MP	HOKKAIDO UNI
AJI MACKEREL	6	7	SWEET SHRIMP
UNAGI	8	16	SEARED WAGYU

OUR TUNA IS SUSTAINABLY RAISED IN AN
OCEAN FISHERY IN MISHIMA, SELECTED
BY MR. OTA AND FLOWN IN FROM JAPAN