



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

COLD APPETIZERS

EASTERN OYSTERS
TUNA & CHILIES
SEABASS & CRISPY SPROUTS
YELLOWTAIL POKE
WASABI LOBSTER
CRAB & CUCUMBER
WAGYU & UNI

SALADS

SPICY CUCUMBER
HEART OF PALM
SEARED SASHIMI
LOBSTER AVOCADO
GRILLED LITTLE GEM
WARM MUSHROOM

HOT APPETIZERS

CRISPY SQUID
COCONUT ROCK SHRIMP
TEMPURA MUSHROOMS
CHICKEN TSUKUNE
BARBECUE PORK JOWL
LEMONGRASS SHORT RIB
SANSHO OCTOPUS
WOK LOBSTER
CURRY CHICKEN WINGS
PORK GYOZA
LOBSTER DUMPLINGS



CHEF TASUKU MURAKAMI

TEPPANYAKI



WAGYU SKIRT
FILET MIGNON
NEW YORK STRIP
PORTERHOUSE
TOMAHAWK RIBEYE
CUMIN & SZECHUAN RUBBED
DIVER SCALLOPS
MADAGASCAR SHRIMP
WHOLE LOBSTER
WHOLE BRANZINO
GARLIC CHICKEN
LAMB CHOPS

ALL SERVED
HIBACHI STYLE
WITH KING
MUSHROOMS
SHISHITO
PEPPERS
AND A
COLLECTION
OF SAUCES



JAPANESE BEEF
IS AVAILABLE
UPON REQUEST

RICE

GARLIC
UME SHISO
SPICY SHRIMP
WAGYU SHIITAKE

FISH

YUZU BLACK BASS
SALMON TERIYAKI
CRISPY VIETNAMESE SNAPPER

SIDES

STEAMED PEA SHOOTS
JAPANESE SWEET POTATOES
CHARRED SHISHITO PEPPERS
GRILLED ASPARAGUS

ROLLS

HOUSE ROLLS

SCALLOP DRAGON
SPICY TORO
TUNA ROSSINI
SURF & TURF

HAND ROLLS

SALMON IKURA
TEMPURA LOBSTER
TORO UNI
CAVIAR

ADD CAVIAR
TO ANY ROLL

SUSHI & SASHIMI

KANPACHI
HAMACHI
IKURA
KING SALMON
HIRAME
KINMEDAI
AKAMUTSU
AJI MACKEREL
UNAGI

TUNA
CHU TORO
O TORO
TSUBUGAI (WHELK)
SCALLOP
SANTA BARBARA UNI
HOKKAIDO UNI
SWEET SHRIMP
SEARED WAGYU

CHEF'S SELECTION SUSHI
CHEF'S SELECTION SASHIMI

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