

COLD SMALL PLATES

'HAPPY SPOON' OYSTER	UNI, IKURA, TOBIKO, PONZU CRÈME FRAÎCHE · 9
AHI TUNA POKE	TOBIKO, NEGI, GARLIC, CRISP WONTON · 15
HOUSE-MADE TOFU	MATCHA SALT, WASABI, LEMON SOY · 11
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME · 7
DUXBURY COVE OYSTERS 1/2 DOZEN	'MAPLE LEAF' CHILI DAIKON, PONZU · 18

HOT SMALL PLATES

BINCHOTAN-GRILLED KAMA	WATERMELON RIND KIMCHI, PICKLED WATERMELON · 18
SPICY EDAMAME	TOGARASHI, CARAMELIZED SOY, SESAME · 7
MISO TOFU SOUP	SILKEN TOFU, WAKAME · 8
CHAWANMUSHI SAVORY EGG CUSTARD	SHRIMP, SCALLOP, BABY SHIITAKE, IKURA, RICH DASHI · 15
MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, MATCHA SALT · 13
FRIED OYSTER OKONOMIYAKI	SAPPORO BATTER, PORK BELLY, ATLANTIC SQUID, POACHED EGG · 19
GRILLED SQUID IKAYAKI	UMAMI SHOYU, KEWPIE, TOGARASHI · 17
HOUSE-MADE PORK GYOZA	SCALLION, SOY, CHILI RAYU · 13
MISO-CURED BLACK COD	CURRIED POPCORN POLENTA, ASPARAGUS, CORN DASHI · 25
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO · 12
SEARED HUDSON VALLEY FOIE GRAS	CRISP RICE, ANAGO, BALSAMIC GLAZE · 26
STEAMED SHRIMP SHUMAI DUMPLING	FOIE GRAS, SCALLION, GINGER, RAYU TARE · 21
SWEETBREAD AGEDASHI	GINGER, DAIKON, DASHI-SOY, RICE PEARLS · 18

ROBATAYAKI | 2 SKEWERS PER ORDER

TASTING OF ROBATA	CHEF'S FAVORITE CUTS · 24
LOBSTER CLAW ROBUSUTA	UME BUTTER, KIZAMI WASABI 1 CLAW · 12
CHICKEN MEATBALLS TSUKUNE	EGG YOLK, TOGARASHI · 8
CHICKEN THIGH NEGIMA	TOKYO NEGI · 8
CHICKEN WING TEBASAKI	TARE GLAZE, LEMON · 7
CHICKEN HEARTS KOKORO	KONNICHIIHA SAKE-CURED · 7
CHICKEN SKIN KAWA	TOGARASHI, SPICY MISO · 6
PORK BELLY BUTABARA	SANSHO SALT · 8
JAPANESE WAGYU A5 RIB CAP	PICKLED WASABI, SEA SALT 1 SKEWER · 28
SKIRT STEAK HARAMI	YUZUKOSHO, SEA SALT · 12
BEEF TONGUE GYUTAN	SCALLION, SESAME OIL · 8
TRUMPET MUSHROOM ERINGI	SPICY MISO · 7
PEPPERS SHISHITO	SOY GLAZE, ITOGAKI · 6
CORN TOMOROKOSHI	TOGARASHI, UMAMI SOY · 6

PABU HOT POT

WHOLE MAINE LOBSTER RYOSHI-NABE	CLAMS, ENOKI, COD BELLY, UDON NOODLES, ANKIMO BUTTER · 59
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CHAR-GRILLED & BUTTER-BASTED STEAKS

ALL STEAKS SERVED WITH SANSHO AU POIVRE OR PONZU-DAIKON

ANGUS WAGYU

DELMONICO-STYLE RIB EYE 12 oz 56	JAPANESE MIYAZAKI A5 STRIP LOIN 2 oz 56
GRASS-FED FILET MIGNON 8 oz 48	AMERICAN FLAT IRON 12 oz 48
SHIO KOJI CENTER-CUT SIRLOIN 6 oz 36	AUSTRALIAN TOMAHAWK STEAK 30 oz 115

SERVES TWO

SIDES

PABU POTATO PURÉE	SESAME GRAVY, BONITO, BROWN BUTTER · 8
HITOMEBORE RICE SERVICE	PREMIUM RICE, TRADITIONAL SEASONINGS · 6
WILD MUSHROOMS & LOTUS ROOT	TOGARASHI, NATURAL UMAMI · 10
JAPANESE SWEET POTATO	SANSHO PEPPER, PEAR, PINE NUT · 7
ROASTED EGGPLANT	CRISPY SHRIMP, SPICY MISO · 7