

SUNDAY OMAKASE

A FIVE-COURSE TASTING THAT HIGHLIGHTS A COMBINATION OF OUR CULINARY TEAM'S FAVORITE DISHES.

55 FOOD | 35 PAIRING

PER PERSON

COLD SMALL PLATES

'HAPPY SPOON' OYSTER	UNI, IKURA, TOBIKO, PONZU CRÈME FRAÎCHE · 9
HOUSE-MADE TOFU	MATCHA SALT, WASABI, LEMON SOY · 11
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME · 7
MATCHA SOBA NOODLES	UNI ESPUMA, DASHI PONZU, CHIVE · 14
AHI TUNA POKE	TOBIKO, NEGI, GARLIC, WONTON CHIPS · 16
LOCAL OYSTERS 1/2 DOZEN	'MAPLE LEAF' CHILI DAIKON, PONZU · 18

HOT SMALL PLATES

SPICY EDAMAME	TOGARASHI, CARAMELIZED SOY, SESAME · 7
AKADASHI MISO SOUP	BLACK MISO, MANILA CLAM, MUSHROOM · 8
MISO-CURED BLACK COD	CHARRED ONION, SPAGHETTI SQUASH · 25
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO · 12
HOUSE-MADE PORK GYOZA	SCALLION, SOY SAUCE, CHILI OIL · 15
HITOMEBORE RICE SERVICE	PREMIUM RICE, TRADITIONAL SEASONINGS · 6
BLISTERED SHISHITO PEPPERS	SOY GLAZE, ITOGAKI · 7

NIGIRI & SASHIMI

NIGIRI · 2 PIECE | SASHIMI · 3 PIECE

BLUEFIN TUNA	HON MAGURO · 12/18
BLUEFIN FATTY TUNA	O TORO · MP
SEA BREAM	MADAI · 12/18
STRIPED JACK	SHIMA AJI · 12/18
AMBERJACK	KANPACHI · 11/16
YELLOWTAIL	HON HAMACHI · 12/17
KING SALMON	SAKE · 10/15
KING SALMON BELLY	SAKE TORO · 14/21
OCEAN TROUT	UMIMASU · 10/15
JAPANESE MACKEREL	MASABA · 12/18
SALTWATER EEL	ANAGO · 12/18
FRESHWATER EEL	UNAGI · 10/15
A5 BEEF	JAPANESE WAGYU · 17/26
UNI	SEA URCHIN · 16/24

MAKIMONO

KEN'S ROLL	SHRIMP TEMPURA, AVOCADO, SPICY TUNA, FURIKAKE · 25
RAINBOW ROLL	CALIFORNIA ROLL W/ THREE FISH, AVOCADO, TOBIKO · 21
SPIDER	SOFT SHELL CRAB, KAIWARE, TOBIKO, SPICY MAYO · 15
MICHAEL'S NEGITORO	BLUEFIN FATTY TUNA, SCALLION, UNI, IKURA · 27
NEGITORO	BLUEFIN FATTY TUNA, SCALLION · 16
'LOBSTER ROLL'	LOBSTER TAIL, SHRIMP TEMPURA, CRAB, AVOCADO, YUZU · 32
SPICY ROLL	CHOICE OF SALMON, YELLOWTAIL, SCALLOP OR TUNA · 12
TUNA AVOCADO ROLL	TOBIKO · 15
SALMON AVOCADO ROLL	SESAME · 15