

## SMALL PLATES

### COLD

'HAPPY SPOON' OYSTER · 9  
*uni, ikura, tobiko, ponzu crème fraîche*

OYSTERS · 1/2 DOZEN · 18  
*grated daikon, guinea chili, ponzu*

AHI TUNA POKE · 17  
*tobiko, negi, garlic, crisp wonton*

POACHED OCTOPUS · 21  
*karashi mustard, shiso pesto, farmer's market vegetables*

KAISO SEAWEEED SALAD · 9  
*san baizu, sesame dressing, lemon*

BLOOMSDALE SPINACH · 9  
*'goma-ae' style, toasted sesame*

LITTLE GEM SALAD · 12  
*mizuna, seasonal citrus, yuzu vinaigrette*

OCEAN 'FOIE GRAS' · 12  
*ankimo, cucumber, wakame, ponzu*

HAWAIIAN KAMPACHI · 18  
*calamansi vinaigrette, pickled asian pear & fresno preserved meyer lemon oil*



### HOT

MISO-MARINATED BLACK COD · 29  
*manila clam, eringi, bok choy, dashi*

MONTEREY SQUID OKONOMIYAKI · 14  
*pork belly, sunny-side egg, bonito*

SPICY EDAMAME · 8  
*shichimi spice, caramelized soy, sesame*

MISO TOFU SOUP · 10  
*silken tofu, hon shimeji, wakame*

HOUSE-MADE PORK GYOZA · 13  
*scallion, soy, chili rayu*

TOKYO FRIED CHICKEN 'KARAAGE' · 12  
*ginger-soy marinade, spicy mayo*

SEARED HUDSON VALLEY FOIE GRAS · 28  
*stone fruit, pork belly, hatcho miso*

MAITAKE MUSHROOM TEMPURA · 13  
*dashi-soy dipping sauce*

CHAR SIU PORK FRIED RICE · 9  
*garlic, scallion, soy, maitake*

SHISHITO PEPPERS · 9  
*umami soy, itogaki*



## ROBATAYAKI 2 SKEWERS PER ORDER

CHICKEN MEATBALLS | TSUKUNE · 12  
*jidori egg yolk, togarashi*

CHICKEN TAIL | BONJIRI · 8  
*tare*

CHICKEN THIGH | NEGIMA · 8  
*tokyo negi*

CHICKEN SKIN | KAWA · 8  
*spicy red miso*

TASTING OF ROBATA · 46  
*chef's favorite cuts*

A5 JAPANESE WAGYU · 28  
*ponzu, daikon · 1 skewer*

SKIRT STEAK | HARAMI · 12  
*yuzukosho*

BEEF TONGUE | GYUTAN · 12  
*scallion, sesame oil*

PORK JOWL | TONTORO · 12  
*anago glaze, sansho*

PORK BELLY | BUTABARA · 8  
*sansho salt*

MUSHROOM | SHIITAKE · 7  
*sake, spicy miso*

SQUID | IKAYAKI · 16  
*umami shoyu, kewpie, togarashi*

## SUSHI NIGIRI · 2 PIECE · SASHIMI · 3 PIECE

BLUEFIN TUNA · 12/18  
*hon maguro*

BIGEYE TUNA · 10/15  
*mebachi maguro*

JAPANESE MACKEREL · 12/18  
*masaba*

AMBERJACK · 11/16  
*kanpachi*

FLUKE · 10/15  
*hirame*

FRESHWATER EEL · 10  
*unagi*

OCTOPUS · 10/15  
*tako*

GIANT CLAM · 15/22  
*mirugai*

A5 BEEF · 17/26  
*japanese wagyu*

BLUEFIN MEDIUM FATTY TUNA · 22/32  
*chu toro*

OCEAN TROUT · 10/15  
*umimasu*

HORSE MACKEREL · 12/18  
*aji*

YELLOWTAIL · 12/17  
*hon hamachi*

GIZZARD SHAD · 12/18  
*kohada*

SALTWATER EEL · 12  
*anago*

CUTTLEFISH · 10/15  
*aori ika*

SPOT PRAWN · 12/18  
*botan ebi*

FOIE GRAS · 20  
*foagura*

BLUEFIN FATTY TUNA · 26/38  
*o toro*

KING SALMON · 10/15  
*sake*

STRIPED JACK · 12/18  
*shima aji*

SEA BREAM · 12/18  
*madai*

SEA URCHIN · 16/22  
*uni*

SALMON ROE · 12  
*ikura*

FRESH SCALLOP · 13/20  
*hotate*

GULF SHRIMP · 9  
*ebi*

EGG OMELETTE · 7/10  
*tamago*

6/10 FISH NIGIRI · 38/60

5/7/10 FISH SASHIMI · 55/65/80

## MAKIMONO ROLLS

WESTERN TEMPURA · 20  
*yellowtail, amberjack, spicy mayo, eel sauce*

MICHAEL'S NEGITORO · 26  
*bluefin fatty tuna, scallion, uni, ikura*

NEGITORO · 16  
*bluefin fatty tuna, scallion*

SALMON AVOCADO · 14  
*sesame*

SPICY ROLL · 12  
*choice of salmon, yellowtail, scallop or tuna*

TEKKA · 10  
*tuna, wasabi*

ANAKYU · 10  
*sea eel, cucumber, eel sauce*

KEN'S ROLL · 21  
*shrimp tempura, avocado, spicy tuna, pine nut*

SPIDER · 15  
*soft shell crab, kaiware, tobiko, spicy mayo*

CALIFORNIA · 14  
*crab, avocado, tobiko*

TUNA AVOCADO · 14  
*tobiko*

NEGIHAMA · 10  
*yellowtail, scallion*

SALMON SKIN · 10  
*yamagobo, kaiware*

EEL AVOCADO · 14  
*sesame, eel sauce*

RAINBOW · 19  
*california roll w/ three fish, tobiko, sesame*

TOKYO ROLL · 10  
*mackerel, ginger, green onion, shiso, sesame*

FUTOMAKI · 10  
*tamago, shiitake, kanpyo, spinach, burdock*

KAPPA · 7  
*japanese cucumber, sesame*

KANPYO · 7  
*simmered kanpyo squash*

UMESHISO · 7  
*pickled plum, shiso leaf*

OSHINKO · 7  
*pickled daikon radish, sesame*



## TSAR NICOULAI CAVIAR SERVICE

*kennebec potato cakes, taro chips, & toast rounds, yuzu crème fraîche, chives*

GOLDEN OSETRA  
1/2 OZ · 90 • 1 OZ · 175

GOLDEN RESERVE  
1/2 OZ · 150 • 1 OZ · 275

## FOR THE TABLE

**CHAR-GRILLED & BUTTER-BASTED STEAKS**  
*served with sansho au poivre or ponzu-daikon*

SCHMITZ RANCH DRY-AGED RIB EYE  
16 OZ · 67

SNAKE RIVER FARMS NEW YORK STRIP  
12 OZ · 52

JAPANESE A5 WAGYU STRIP LOIN  
28 PER OZ

SCHMITZ RANCH TOMAHAWK STEAK  
32 OZ · MP  
*serves two, please allow hour cook time*

