

## SMALL PLATES

### COLD

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

HOUSE-MADE TOFU · 11  
matcha salt, wasabi, lemon soy

STEAMED BROCCOLINI · 8  
'goma-ae' style, toasted sesame

WAKAME SALAD · 11  
crushed cucumber, kabocha, seaweeds,  
sesame vinaigrette

AHI TUNA POKE · 16  
tobiko, negi, garlic, wonton chips

LOCAL OYSTERS · 1/2 DOZEN · 18  
'maple leaf' chili daikon, ponzu



### HOT

SPICY EDAMAME · 7  
togarashi, caramelized soy, sesame

MAITAKE MUSHROOM TEMPURA · 13  
dashi-soy dipping sauce, matcha salt

KAMO HOBAYAKI · 16  
duck confit, chanterelles, miso, magnolia leaf

AKADASHI MISO SOUP · 8  
black miso, manila clam, mushroom

BLACK TRUFFLE CHAWANMUSHI · 17  
maine lobster, shiitake

BINCHOTAN-GRILLED KAMA · 18  
yuzu-pickled daikon, ponzu relish

MISO-CURED SEA BASS · 25  
soy-glazed cockles, roasted sunchoke, lime oil

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

HOUSE-MADE PORK GYOZA · 15  
scallion, chili rayu

SEARED HUDSON VALLEY FOIE GRAS · 26  
crispy rice, anago, balsamic glaze

## SIDES

ROASTED EGGPLANT · 7  
crispy sakura shrimp, spicy miso

PABU POTATO PURÉE · 8  
sesame gravy, bonito, brown butter

HITOMEBORE RICE SERVICE · 6  
premium rice, traditional seasonings

BLISTERED SHISHITO PEPPERS · 7  
soy glaze, itogaki

WILD MUSHROOMS & LOTUS ROOT · 10  
togarashi threads

## ROBATAYAKI 2 SKEWERS PER ORDER

MUSHROOM · ERINGI · 7  
spicy miso

PORK BELLY · BUTABARA · 8  
sansho salt

SKIRT STEAK · HARAMI · 12  
yuzukosho, sea salt

TASTING OF ROBATA | 24  
chef's favorite cuts

LOBSTER CLAW · ROBUSUTA · 12  
(single claw) ume butter

JAPANESE WAGYU · A5 · 28  
(single skewer) kizami wasabi

CHICKEN MEATBALLS · TSUKUNE · 8  
egg yolk, togarashi

CHICKEN THIGH · NEGIMA · 8  
tokyo negi

CHICKEN SKIN · KAWA · 6  
togarashi, spicy miso

## SUSHI NIGIRI · 2 PIECE

BLUEFIN TUNA · 12/18  
hon maguro

BLUEFIN FATTY TUNA · MP  
o toro

BF MEDIUM FATTY TUNA · MP  
chu toro

BIGEYE TUNA · 10/15  
mebachi maguro

SEA BREAM · 12/18  
madai

STRIPED JACK · 12/18  
shima aji

AMBERJACK · 11/16  
kanpachi

YELLOWTAIL · 12/17  
hon hamachi

GULF SHRIMP · 9  
ebi

KING SALMON · 12/18  
sake

KING SALMON BELLY · 17/25  
sake toro

ARCTIC CHAR · 13/19  
iwana

HORSE MACKEREL · 12/18  
aji

JAPANESE MACKEREL · 12/18  
masaba

SALTWATER EEL · 12  
anago

FRESHWATER EEL · 10  
unagi

## SASHIMI · 3 PIECE

SPOT PRAWN · 12/18  
botan ebi

CUTTLEFISH · 10/15  
aori ika

OCTOPUS · 10/15  
tako

FRESH SCALLOP · 13/20  
hotate

SEA URCHIN · 16/22  
uni

SALMON ROE · 12  
ikura

A5 BEEF · 21/29  
japanese wagyu

EGG OMELETTE · 7/10  
tamago

6/10 FISH NIGIRI · 38/60

5/7/10 FISH SASHIMI · 55/65/80

## MAKIMONO ROLLS

EEL AVOCADO · 14  
sesame, eel sauce

TUNA AVOCADO · 15  
tobiko

SALMON AVOCADO · 15  
sesame

SPIDER · 16  
soft shell crab, kaiware,  
tobiko, spicy mayo

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

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

TEKKA · 10  
tuna, wasabi

NEGIHAMA · 12  
yellowtail, scallion

ANAKYU · 12  
sea eel, cucumber, eel sauce

FUTOMAKI · 12  
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

## FOR THE TABLE

### CHAR-GRILLED

Served with Mustard Greens, Soy Pickle, Lotus Chips  
Choice of Ponzu Daikon or Sansho Au Poivre

8<sup>02</sup> GRASS-FED FILET MIGNON · 48

8<sup>02</sup> AMERICAN WAGYU FLANK · 37

30<sup>02</sup> AUSTRALIAN WAGYU TOMAHAWK · 115

12<sup>02</sup> DELMONICO-STYLE RIB EYE · 56  
cherry wood-smoked

2<sup>02</sup> MIYAZAKI A5 WAGYU STRIP LOIN · 56  
cherry wood-smoked

### FISH

LUXURY SASHIMI PLATTER · 249  
limited availability, inquire with your server

RAINBOW TROUT MESHU NABE · 38  
chanterelle, ikura, sansho, butter rice

PEEKYTOE CRAB OKONOMIYAKI · 29  
maine crab, prosciutto, bonito,  
pickled ginger, chive, 63° egg

## OMAKASE

8-Course Tasting Menu

109 FOOD

39 LUXURY COURSE ADDITION

65 SAKE PAIRING

