

## 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 sunchokes, 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*

TASTING OF ROBATA | 24  
*chef's favorite cuts*

CHICKEN MEATBALLS · TSUKUNE · 8  
*egg yolk, togarashi*

PORK BELLY · BUTABARA · 8  
*sansho salt*

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

CHICKEN THIGH · NEGIMA · 8  
*tokyo negi*

SKIRT STEAK · HARAMI · 12  
*yuzukosho, sea salt*

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

CHICKEN SKIN · KAWA · 6  
*togarashi, spicy miso*

WHY IS OUR SUSHI RICE DARKER? We use aka-zu, a traditional and umami rich japanese vinegar to season our rice. Aged 3-5 years before use and not often seen in the US.

## SUSHI NIGIRI · 2 PIECE

## SASHIMI · 3 PIECE

BLUEFIN TUNA · 12/18  
*hon maguro*

GULF SHRIMP · 9  
*ebi*

SPOT PRAWN · 12/18  
*botan ebi*

BLUEFIN FATTY TUNA · MP  
*o toro*

KING SALMON · 12/18  
*sake*

CUTTLEFISH · 10/15  
*aori ika*

BF MEDIUM FATTY TUNA · MP  
*chu toro*

KING SALMON BELLY · 17/25  
*sake toro*

OCTOPUS · 10/15  
*tako*

BIGEYE TUNA · 10/15  
*mebachi maguro*

ARCTIC CHAR · 13/19  
*iwana*

FRESH SCALLOP · 13/20  
*hotate*

SEA BREAM · 12/18  
*madai*

HORSE MACKEREL · 12/18  
*aji*

SEA URCHIN · 16/22  
*uni*

STRIPED JACK · 12/18  
*shima aji*

JAPANESE MACKEREL · 12/18  
*masaba*

SALMON ROE · 12  
*ikura*

AMBERJACK · 11/16  
*kanpachi*

SALTWATER EEL · 12  
*anago*

A5 BEEF · 21/29  
*japanese wagyu*

YELLOWTAIL · 12/17  
*hon hamachi*

FRESHWATER EEL · 10  
*unagi*

EGG OMELETTE · 7/10  
*tamago*

6/10 FISH NIGIRI · 38/60

5/7/10 FISH SASHIMI · 55/65/80

## MAKIMONO ROLLS

KEN'S ROLL · 25  
*shrimp tempura, avocado, spicy tuna, pine nut*

TUNA AVOCADO · 15  
*tobiko*

TOROTAKU · 18  
*fatty tuna, takuan pickle*

MICHAEL'S NEGITORO · 27  
*bluefin fatty tuna, uni, ikura, scallion*

SALMON AVOCADO · 15  
*sesame*

FUTOMAKI · 12  
*tamago, shiitake, kanpyo, spinach, burdock*

NEGITORO · 18  
*bluefin fatty tuna, scallion*

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

ANAKYU · 7  
*sea eel, cucumber, eel sauce*

'LOBSTER ROLL' · 32  
*lobster tail, shrimp tempura, crab, avocado, yuzu*

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

KAPPA · 7  
*japanese cucumber, sesame*

RAINBOW · 21  
*california roll w/ three fish, tobiko, sesame*

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

KANPYO · 7  
*simmered kanpyo squash*

SALMON SKIN · 10  
*yamagobo, kaiware*

ZUKEWASA · 10  
*marinated tuna, pickled wasabi*

OSHINKO · 7  
*pickled daikon radish, sesame*

CALIFORNIA · 14  
*crab, avocado, tobiko*

TEKKA · 10  
*tuna, wasabi*

YUZUHAMA · 10  
*yellowtail, chili pepper paste*

EEL AVOCADO · 14  
*sesame, eel sauce*

NEGIHAMA · 12  
*yellowtail, scallion*

## FOR THE TABLE

### CHAR-GRILLED

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

8<sup>0Z</sup> GRASS-FED FILET MIGNON · 48

8<sup>0Z</sup> AMERICAN WAGYU FLANK · 37

30<sup>0Z</sup> AUSTRALIAN WAGYU TOMAHAWK · 115

12<sup>0Z</sup> DELMONICO-STYLE RIB EYE · 56  
*cherry wood-smoked*

2<sup>0Z</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



\*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS PLEASE BE SURE TO KINDLY INFORM YOUR SERVER/BARTENDER OF ANY ALLERGIES OR DIETARY RESTRICTIONS