

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 · 8
crushed cucumber, seaweeds, creamy 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

IKAYAKI GRILLED SQUID · 17
surume ika, umami soy, kewpie mayo

AKADASHI MISO SOUP · 8
trio of miso, manila clam, mushroom

LOBSTER CHAWANMUSHI · 17
tomato dashi, ikura, peas

SAKE STEAMED CLAMS · 18
mussels, dashi, garlic scape

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

MISO-CURED SEA BASS · 25
clam dashi, summer squash, pea leaves

FOIE GRAS & SHRIMP SHUMAI · 21
ginger, chive, chili rayu

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

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

CHICKEN THIGH · NEGIMA · 8
tokyo negi

CORN · TOMOROKOSHI · 7
soy, chili, chive

CHICKEN LIVER · REBA · 8
sake, tare, togarashi

KING CRAB LEG · TARABAGANI · 23
niboshi brown butter, chive

JAPANESE WAGYU A5 · 28
(single skewer) kizami wasabi

CHICKEN MEATBALLS · TSUKUNE · 8
egg yolk, togarashi

SKIRT STEAK · HARAMI · 12
yuzukosho, sea salt

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

MUSHROOM · ERINGI · 7
spicy miso

KING SALMON · SAKE · 10
chive

CHICKEN WING · TEBASAKI · 8
sake, yuzukosho

CHICKEN SKIN · KAWA · 6
togarashi, spicy miso

PORK BELLY · BUTABARA · 8
sansho salt

TASTING OF ROBATA 7pc, chef's favorite cuts · 24

SUSHI NIGIRI · 2 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 · 12
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

UMESHISO · 7
pickled plum, shiso leaf

CALIFORNIA · 14
crab, avocado, tobiko

TEKKA · 10
tuna, wasabi

OSHINKO · 7
pickled daikon radish, sesame

EEL AVOCADO · 14
sesame, eel sauce

NEGIHAMA · 12
yellowtail, scallion

YUZUHAMA · 10
yellowtail, chili pepper paste

FOR THE TABLE

CHAR-GRILLED

served with kale, rainbow chard, soy pickle, lotus chips.
choice of ponzu daikon or sansho au poivre

8^{OZ} GRASS-FED FILET MIGNON · 48

8^{OZ} AMERICAN WAGYU FLANK · 42

30^{OZ} AUSTRALIAN WAGYU TOMAHAWK · 115

12^{OZ} DELMONICO-STYLE RIB EYE · 56
cherry wood-smoked

PER 2^{OZ} MIYAZAKI A5 WAGYU STRIP LOIN · 56
cherry wood-smoked

FISH

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

BARBECUED MONKFISH TAIL · 49
limited availability: koji-cured, caramelized black miso lacquer, shibazuke pickle

PEEKYTOE CRAB OKONOMIYAKI · 24
maine crab, prosciutto, bonito, pickled ginger, chive, 63° egg

OMAKASE

8-Course Tasting Menu

109 FOOD
39 LUXURY ADDITION
65 BEVERAGE PAIRING

