

FIRST

SOUP / 7

BUTTER LETTUCE SALAD

butter lettuce hearts, Fuji apple, pickled red ginger, kizami nori, creamy miso dressing / 8

ANZU CAESAR

white Spanish anchovies, Manchego cheese, nori croutons
yuzu-caesar dressing / 9

HEIRLOOM TOMATO SALAD

grilled Haloumi cheese, Japanese cucumber, arugula, shiso, ponzu vinaigrette / 10

SILKEN TOFU

basil, cherry tomatoes, avocado, tosaka seaweed, wasabi mustard dressing / 6

OYSTERS ON THE HALF SHELL

six seasonal oysters, green chili mignonette, spicy miso / 10

HAMACHI CRUDO

Japanese farm-raised hamachi, grapefruit, jalapeño pepper,
grapefruit-ginger vinaigrette / 11

WASABI PRAWNS

crisp-fried sweet prawns, wasabi glaze, Tobiko caviar / 12

THE ROCK

thinly sliced Wagyu beef sirloin cooked tableside on a sizzling Japanese river stone,
served with a trio of sauces - spicy miso, wasabi mustard, tentsuyu / 16

SUSHI

*Our sushi is handcrafted by masters using exquisite fish from Japan and local waters.
We ask your patience with preparation times.*

| | | | |
|---------------------------|-----------------------------------------------------------------------|-----------------------------|--------------------|
| SASHIMI | hamachi, maguro, sake | seven pieces / 18 | twelve pieces / 28 |
| MAGURO tuna | / 6 | SAKE salmon | / 5 |
| EBI prawn | / 5 | KANI snow crab | / 6 |
| HAMACHI yellowtail | / 6 | UNAGI freshwater eel | / 6 |
| SUSHI | six pieces of nigiri (hamachi, maguro, sake, white fish, ebi, unagi), | | |
| COMBINATION | California roll, miso soup / 28 | | |

MAKIMONO

MASA / 13

ebi, avocado, cucumber, ume
topped with white fish,
matcha green tea, lemon

KOYO / 13

spicy hamachi, cucumber
wrapped with broiled scallop,
tobiko, pesto mayo, yuzu

TITUS / 14

spicy tuna, avocado, cucumber
topped with sake, lime, jalapeño, ponzu

GRASSHOPPER / 15

tempura shrimp, unagi
with hirame, avocado, shiso, ponzu

MAIN

SEARED KING SALMON

lemon-salt broiled salmon, tossed sushi rice with Dungeness crab, avocado, yuzu mayonnaise, kizami wasabi / 21

SMOKED BLACK COD & BRAISED PORK BELLY

smoked misoyaki black cod fillet, Kurobuta braised pork belly, daikon cake, pea shoots / 25

GRILLED HAMACHI

fricassee of mussels, clams, Spanish chorizo, fingerling potatoes, Albarino wine sauce / 26

OVEN ROASTED YUZU GINGER CHICKEN

organic free-range chicken breast, kabocha pumpkin risotto, curry -apricot sauce / 19

KOBE-STYLE ONGLET STEAK

grilled Wagyu hanger steak, pommes frites, sauce à l'échalotte / 28

GRILLED TAMARI GLAZED LAMB CHOPS

quinoa pilaf, Japanese miso eggplant, baby carrots, broccolini / 26

BUTTERNUT SQUASH RAVIOLI

apple cider butter sauce, sage, arugula, Parmesan cheese / 16

NIMAN RANCH PRIME BEEF

FILET MIGNON 8 oz / 32

NEW YORK 10 oz / 31

RIBEYE 12 oz / 33

SAUCES

Rosemary-Cabrales Blue Cheese Butter - Shiitake Mushroom Bordelaise - Wasabi Mustard

POTATOES

Pomme Frites - Curry Potato Croquettes - Spicy Soy Glazed Potatoes

EXTRA

FIRECRACKER CORN / 6

BUTTER BRAISED RADISHES / 6

MARCONA ALMOND-MISO GREEN BEANS / 6

KIM CHEE / 2

KOSHIHIKARI RICE / 4

A gratuity of 18% will be added to parties of six or more guests.