

SOUP & SNACKS

EDAMAME – steamed \$9 or fried with chili garlic (gf, vg) \$11
SHISHITO PEPPERS – furikake, ponzu emulsion (v) \$11
CRISPY RICE TUNA – kabayaki sauce, scallions \$19
SNOW CRAB TACO – yuzu kosho mayo, tobiko \$12

GLAZED EGGPLANT TACO – teriyaki miso, sesame seeds (vg) \$7
BLUEFIN TORO TACO – ponzu, caviar, fresh truffle \$18
HOT & SOUR SOUP – silken tofu, mushrooms,
preserved vegetables (v) \$14

KAVIARI CAVIAR (gf)

Paris Baeri \$130, Paris Kristal \$135, Paris Oscietre Prestige \$160

COLD APPS

BABY GEM SALAD – watermelon radish, mint, asian pear, sunflower seeds,
gochujang vinaigrette (v) \$18
CUCUMBER SALAD – tomato, avocado, house-made furikake, pickled onion,
sesame dressing (gf, vg) \$16
add shrimp +\$17, chicken +\$11, steak +\$21
SALMON SASHIMI – fresh truffle, tomato, micro shiso, yuzu dressing \$24
HAMACHI CHILI – serrano pepper, cucumber relish, cilantro, ponzu \$19
YELLOWFIN TUNA TARTARE – avocado purée, watermelon, taro chips, soy
garlic dressing \$26

HOT APPS

KOREAN BBQ RIBS – peanuts, scallions, sesame, pickled fresno peppers,
cilantro \$24
ROCK SHRIMP TEMPURA – seasonal greens, grilled pineapple, chili tofu \$23
LOBSTER TEMPURA – lemon, shibazuke, enoki mushrooms, chili ponzu \$64
VEGETABLE TEMPURA – grated daikon, scallions, tentsuyu sauce (v) \$14
SALT & PEPPER CALAMARI – cilantro soy vinaigrette \$22
WAGYU BEEF SKEWER – kimchi, tare sauce \$26
CHICKEN SATAY – peanut sauce, cilantro, sambal glaze \$18

DIM SUM

PORK SHU MAI – shrimp, wood ear mushrooms, tobiko, black vinegar \$16
CHICKEN DUMPLINGS mango salad, soy ginger broth \$15

LOBSTER WONTON – shiitake, shallots, teriyaki butter broth, chive oil \$28
WAGYU GYOZA – napa cabbage, scallions, sesame chili soy, fresh truffle \$24

ROBATA

SALMON TERIYAKI – pineapple cabbage slaw, shiso pesto \$36
A5 KOBE BEEF – fresh wasabi, togarashi, fresh truffle soy (4oz minimum) (gf)
MP
WHOLE GRILLED BRANZINO – cucumber & tomato, aguachile, cilantro,
crispy shallots (gf) \$56
BEEF FILET 8OZ – potato purée, ginger teriyaki, onion rings \$52
AUSTRALIAN WAGYU NY STRIP 14OZ – daikon and carrot salad, truffle demi
\$144
1.5LBS WHOLE ROASTED LOBSTER – chili lemon butter, lime zest \$64
MISO MARINATED BLACK COD – baby bok choy, young ginger, teriyaki miso
(gf) \$46
AUSTRALIAN WAGYU TOMAHAWK 32OZ – ponzu garlic butter (gf) \$285
SOY COWBOY BURGER – roasted kimchi, iceberg lettuce, american cheese
on brioche bun \$24

WOK

YAKISOBA – bonito flakes, carrots, ginger, napa cabbage, bean sprouts (v) \$21
add shrimp +\$17, chicken +\$11, steak +\$21
ORANGE CHICKEN – baby bok choy, oranges, white sesame, scallions \$32
WHOLE FRIED BRANZINO – cilantro, crispy garlic, shallots, butter, citrus
teriyaki sauce \$56
SHRIMP FRIED RICE – chinese sausage, egg, mushrooms, long beans, furikake,
crispy potato (gf) \$26
VEGETABLE FRIED RICE – butternut squash, green beans, edamame,
mushrooms, pickled onions (gf) \$18
CHICKEN FRIED RICE – green aromatic, broccoli, egg, sun dried tomato, basil,
mint, chicken skin (gf) \$24
WAGYU FRIED RICE – broccoli, asparagus, carrots, scallions, basil, egg (gf) \$29

SIDES

FRIED CAULIFLOWER – myoga, goat cheese, hazelnuts, raisins, herb vinaigrette (gf, v) \$14
SWEET CORN – roasted miso butter, japanese 7 spice (v) \$14
FRENCH FRIES – furikake, jalapeno aioli, parsley (gf) \$14

SUSHI : Nigiri & Sashimi (2pcs per order) (all gf except *)

AKAMI \$14
CHUTORO \$24
OTORO \$28
MAGURO \$12
KANPACHI \$14

HAMACHI \$12
MADAI \$14
HIRAME \$10
AJI \$16
SCOTTISH SALMON \$12

UNI MP
HOTATE \$14
TAMAGO* \$8
EBI \$12
BOTAN EBI \$18

TAKO \$11
UNAGI* \$12
TOBIKO \$10
IKURA* \$14
SNOW CRAB \$16

PLATTERS

CHEF'S SELECTION OF NIGIRI
5 pcs \$41, 7 pcs \$59, 10 pcs \$76 (gf)
PREMIUM SASHIMI PLATTER
10 pcs \$65, 18 pcs \$115, 24 pcs \$155 (gf)

SOY COWBOY OMAKASE PLATTER \$295

premium chefs selection of 14 pcs sashimi, 14 pcs nigiri and choice of 3 specialty rolls (gf)

SPECIALTY ROLLS

SURF & TURF ROLL – A5 wagyu, prawn tempura, tamago, cucumber, yakiniku
sauce \$44
SEARED SALMON ROLL – prawn tempura, avocado, cucumber, scallions, masa-
go arare \$22
BLUEFIN TUNA TASTING – pickled daikon, avocado, tokyo negi, herb vinai-
grette (gf) \$29
TRUFFLE KANPACHI ROLL – spicy salmon, shiso, cucumber, puffed rice, cilantro
truffle dressing (gf) \$22
DRAGON ROLL – prawn tempura, avocado, mango, snow crab, spicy aioli \$24

UNAGI ROLL – tamago, shiso, avocado, prawn tempura, kabayaki sauce \$24
SPICY TUNA ROLL – avocado, mango, masago arare, kaiware, eel sauce (gf) \$17
CALIFORNIA ROLL – snow crab, cucumber, avocado, tobiko, lemon (gf) \$23
YELLOWTAIL SERRANO ROLL – kizami wasabi, scallion, cucumber, wasabi
mayo (gf) \$23
VEGAN ROLL – shibazuke, kaiware, avocado, cucumber, tempura asparagus,
sweet soy (gf) \$16
SHRIMP TEMPURA – avocado, sesame seeds, spicy mayo \$18
NEGI TORO ROLL – bluefin toro, scallions (gf) \$21