

FIRST

SOUP / 7

FARMER'S MARKET SALAD

arugula, pear, avocado, Roquefort cheese, toasted pumpkin seeds,
Mandarin orange-green peppercorn vinaigrette / 9

ROMAINE HEARTS

white Spanish anchovies, Manchego cheese churro,
miso-caesar dressing / 10

SEARED AHI TUNA SALAD

green papaya, mizuna, Fuji apple, ginger threads, Meyer lemon dressing,
spicy tobiko mayonnaise / 13

GRILLED MISOYAKI PRAWNS

fried tomato katsu, petite licorice greens, apricot-katsu sauce / 14

HAMACHI CRUDO

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

POACHED ORGANIC JIDORI CHICKEN EGG

soft white polenta, frisée, smoked prosciutto, basil oil / 9

BRAISED KUROBUTA PORK BELLY

slow-cooked Berkshire pork belly, daikon confit, hot mustard / 11

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 / 18

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	UNAGI freshwater eel	/ 6
HAMACHI yellowtail	/ 6	KANI snow crab	/ 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

WILD KING SALMON

lemon-salt broiled salmon, tossed sushi rice with Dungeness crab, avocado, yuzu mayonnaise, kizami wasabi / 26

SMOKED BLACK COD

smoked misoyaki black cod fillet, kabocha pumpkin and sage risotto, honshimeji mushrooms, edamame, truffle dashi / 27

MISO BUTTER-POACHED LOBSTER

basil-ricotta gnocchi, forest mushrooms, micro herbs, tobiko caviar, truffle butter sauce / 29

PAN ROASTED CHICKEN

organic free-range chicken breast, artichokes, braised endive, leeks, baby carrots, yuzu-tarragon cream sauce / 22

SLOW-BRAISED BONELESS BEEF SHORTRIBS

sautéed snow pea tendrils, kabocha pumpkin polenta / 24

KOBE-STYLE ONGLET STEAK

grilled Wagyu hanger steak, pommes frites, sauce à l'échalotte / 29

GRILLED LAMB PORTERHOUSE

shiso-garlic butter, Japanese eggplant caponata, seasonal green vegetables / 28

WILD JAPANESE MUSHROOM PAPPARDELLE

ribbon noodles, edamame, yuzu butter, Pecorino Romano, maitake, shiitake, honshimeji mushrooms / 21

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 - Roasted Japanese Sweet Potatoes

EXTRA

FIRECRACKER CORN / 6

GARLIC BROCCOLI RABE / 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.