

FIRST

SOUP / 7

SUMMER FRUIT SALAD

stone fruit, wild arugula, cherry marmalade, sesame, sheeps milk pecorino / 8

LITTLE GEM SALAD

toy box tomatoes, shaved vella jack cheese, zoe's bacon,
ginger & meyer lemon vinaigrette / 9

BURRATA AND HEIRLOOMS

heirloom tomato, burrata cheese, thai basil oil, grilled artisan bread / 10

HAMACHI CRUDO

asian pear, sour cherries, perslane, orange oil / 11

WASABI PRAWNS

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

SILKEN TOFU

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

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 / 25	twelve pieces / 36
MAGURO tuna	/ 8	SAKE salmon	/ 7.5
EBI prawn	/ 7	UNAGI freshwater eel	/ 7.5
HAMACHI yellowtail	/ 7.5	KANI snow crab	/ 8
SUSHI COMBINATION	six pieces of nigiri (hamachi, maguro, sake, white fish, ebi, unagi), California roll, miso soup / 32		

MAKIMONO

MASA / 14

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

KOYO / 14

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

TITUS / 15

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

GRASSHOPPER / 16

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

MAIN

SEARED KING SALMON

baby leeks, fennel, carrots, artichokes, lemongrass fume / 21

SMOKED BLACK COD & BRAISED PORK BELLY

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

LINE CAUGHT HALIBUT

corn and shrimp dumplings, perslane, ruby grapefruit, fennel, oscetra caviar / 27

FREE RANGE CHICKEN

roasted hen of the wood, asparagus, marble potatoes, shiitake jus / 21

KOBE-STYLE ONGLET STEAK

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

OVEN ROASTED LAMB CHOP

peas, cippolini onions, liquid ravioli, parsnips / 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.