

# small plates 前菜

|  |    |                        |    |
|--|----|------------------------|----|
| truffle creamy miso soup   | 9  | miso masu ceviche      | 15 |
| creamy miso soup with crunchy burnt rice & grated truffles                     |    |                        |    |
| asian pear cucumber salad  | 10 | charcoal grilled chasu | 13 |
| asian pear, cucumber, seaweed, tomato, ama yuzu                                |    |                        |    |
| garlic edamame   | 11 | hot line crispy gyoza  | 12 |
| sautéed soybean, garlic, onion & butter soy sauce                              |    |                        |    |
| shiro wrap   | 12 | seasonal tempura       | 16 |
| panko fried soft shell crab in spicy avocado blend,<br>soy wrap, masago, chive |    |                        |    |
| chicken karaage  | 12 | seafood gyoza          | 13 |
| crispy chicken from Red bird farm in Colorado with<br>kick sauce               |    |                        |    |

# walu nacho

chargrilled ono, japanese sweet potato, avocado,  
caper wasabi, yuzu aioli, ponzu gel, mango salsa

# yakitori 烧き鳥

## negima

chicken thigh & japanese leek

## aka ebi tonbara maki

red shrimp wrap with pork belly

## yaki onigiri

grilled rice ball with tare & french lsigny butter



## 6 tsukune

ground 8-9 australian wagyu & chicken comes with tare  
& egg york

\*All our Chickens are Humanely Raised & Cage Free from Red Bird Farm, Colorado\*

\*Pasture-Raised Eggs from Vital Farms\*

\*Toro from Spain, Hamachi from Kagoshima, Japan, Uni from Hokkaido, Japan,

Scallop from Hokkaido, Japan, Albacore from Canada, Octopus from Spain,

Ocean Trout from Newzealand, Lobster from Canada\*

**hawaiian ono**

seared escolar, chili soy, yuzu, cilantro oil

22

**truffle hamachi**

sliced yellowtail from japan with shiro tosazu sauce with grated truffles

25

**pepper fin**

thinly slice albacore, citrus soy, jalapeno, chili oil

23

**aburi machi**

charcoaled & seard yellowtail & spicy yuzu, ginger, dill

24

**crispy toro**

chu toro, karashi aioli, jalopeno, pickled wasabi, ponzu gel with crispy rice

25

**toro tartare**

toro tartar, sea urchin, osetra caviar, sour mascarpone queso with lotus chip

35

**hokkaido scallop crudo**

scallop fro Hokkaido, wasabi, ten ponzu foam, wasabi & cilantro oil

22

**umai lobster**

lobster, shrimp, shrimp temura, avocado,ikura with box rice and miso yogurt sauce with box rice

26

**spicy aburi**

albacore, shrimp, panko unagi, avocado, tobiko with box rice and spicy miso, unagi sauce with box rice

24

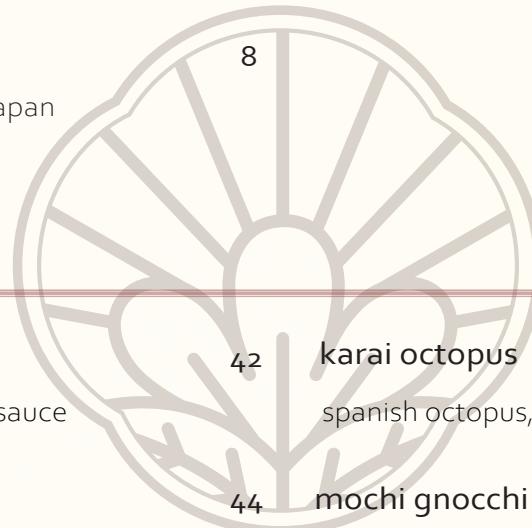
**god's gift**

seared wagyu beef tartare, sea urchin, shrimp tempura ikura with box rice

32

**fresh wasabi root**

japanese wasabi root from shizuoka, japan

**speciality 専門****wagyu toban rice**

australian wagyu, ikura, egg with tare sauce

28

**karai octopus**

spanish octopus, yaki onigiri with miso gochujang aioli

28

**binchotan chilean sea bass**

japanese charcoal grilled chilean sea bass, soy sauce beurre blanc with yaki onigiri

23

**mochi gnocchi**

rice cake, chargrilled ono, shrimp, creamy miso, reggiano cheese

23

**wagyu teriyaki**

pan seared and charcoal grilled australian wagyu soy beurre blanc with yaki onigiri

38

**wagyu & soba**

australian wagyu, config garlic, matcha soba noodle, egg with wasabi comes with konro grill

39

**binchotan truffle lobster**

japanese charcoal grilled lobster, baby potato, creamy truffle miso

40

**miso soy braised short ribs**

miso & soy braised short rib, daikon, yaki onigiri

37

**dessert デザート****teddy bear macaroon**

"matcha" green tea and chocolate flavor macaron with chardonnay strawberry sauce

12

**yuzu japanese citrus pie**

yuzu citrus flavor and silky smooth custard pie

11