

## small plates 前菜

<b>truffle creamy miso soup</b> creamy miso soup with crunchy burnt rice & grated truffles	9	<b>miso masu ceviche</b> ocean trout marinated in miso, soy, lime juice	15
<b>asian pear cucumber salad</b> asian pear, cucumber, seaweed, tomato, ama yuzu	10	<b>charcoal grilled chasu</b> japanese braised pork belly, garlic, reggiano cheese	13
<b>garlic edamame</b> sauteed soybean, garlic, onion & butter soy sauce	11	<b>hot line crispy gyoza</b> crispy pork dumpling sauteed with g11 sauce, parmigiano reggiano cheese	12
<b>shiro wrap</b> panko fried soft shell crab in spicy avocado blend, soy wrap, masago, chive	12	<b>seasonal tempura</b> shrimp, seasonal vegetable, shiitake, oyster mushrooms, kabocha squash, egg plant, tenzuyu	16
<b>chicken karaage</b> crispy chicken from Red bird farm in Colorado with kick sauce	12	<b>seafood gyoza</b> pan fried japanese sea food gyoza	13
<b>walu nacho</b> chargrilled ono, japanese sweet potato, avocado, caper wasabi, yuzu aioli, ponzu gel, mango salsa	13		

## yakitori 焼き鳥

<b>negima</b> chicken thigh & japanese leek	7	<b>wagyu</b> 8-9 australian wagyu, ponzu, wasabi	13
<b>aka ebi tonbara maki</b> red shrimp wrap with pork belly	7	<b>enoki tonbara maki</b> enoki mushroom wrap with pork belly	7
<b>yaki onigiri</b> grilled rice ball with tare & french Isigny butter	6	<b>tsukune</b> ground 8-9 australian wagyu & chicken comes with tare & egg york	7

**\*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\***

# crudo & battera クルード & バッテラ

<b>hawaiian ono</b> seared escolar, chili soy, yuzu, cilantro oil	22	<b>truffle hamachi</b> sliced yellowtail from japan with shiro tosazu sauce with grated truffles	25
<b>pepper fin</b> thinly slice albacore, citrus soy, jalapeno, chili oil	23	<b>aburi machi</b> charcoaled & seard yellowtail & spicy yuzu, ginger, dill	24
<b>crispy toro</b> chu toro, karashi aioli, jalopeno, pickled wasabi, ponzu gel with crispy rice	25	<b>toro tartare</b> toro tartar, sea urchin, osetra caviar, sour mascarpone queso with lotus chip	35
<b>hokkaido scallop crudo</b> scallop fro Hokkaido, wasabi, ten ponzu foam, wasabi & cilantro oil	22	<b>umai lobster</b> lobster, shrimp, shrimp temura, avocado, ikura with box rice and miso yogut sauce with box rice	26
<b>spicy aburi</b> albacore, shrimp, panko unagi, avocado, tobiko with box rice and spicy miso, unagi sauce with box rice	24	<b>god's gift</b> seared wagyu beef tartare, sea urchin, shrimp tempura ikura with box rice	32
<b>fresh wasabi root</b> japanese wasabi root from shizuoka, japan	8		

## speciality 専門

<b>wagyu toban rice</b> australian wagyu, ikura, egg with tare sauce	42	<b>karai octopus</b> spanish octopus, yaki onigiri with miso gochujang aioli	28
<b>binchotan chilean sea bass</b> japanese charcoal grilled chilean sea bass, soy sauce beurre blanc with yaki onigiri	44	<b>mochi gnocchi</b> rice cake, chargrilled ono, shrimp, creamy miso, reggiano cheese	23
<b>wagyu teriyaki</b> pan seared and charcoal grilled australian wagyu soy beurre blanc with yaki onigiri	38	<b>wagyu &amp; soba</b> australian wagyu, config garlic, matcha soba noodle, egg with wasabi comes with konro grill	39
<b>binchotan truffle lobster</b> japanese charcoal grilled lobster, baby potato, creamy truffle miso	40	<b>miso soy braised short ribs</b> miso & soy braised short rib, daikon, yaki onigiri	37

## dessert デザート

<b>teddy bear macaroon</b> "matcha" green tea and chocolate flavor macaron with chardonnay strawberry sauce	12
<b>yuzu japanese citrus pie</b> yuzu citrus flavor and silky smooth custard pie	11