



# Dinner

\* Please alert your server if you have any allergies \*

**VG** - Vegetarian  
**GF** - Available Gluten Free

Small Bites 前菜

- Edamame** **VG GF** 7  
w/Sea Salt. Sesame Seed.
- Spinach Gomaae** **VG** 9  
Spinach. Cherry Tomato. Sesame Dressing.  
\*Add Aburi Beef/ Tuna Tataki +3.
- Beef Carpaccio** 15  
AAA Striploin. Chili Oil. Tonkatsu Sauce. Seaweed Powder.  
Tempura Flakes. Seven Spice. Mayo. Greens.
- Shabu Shabu Salad** 16  
AAA striploin. Tofu. Spring Mix Salad. Red Onions.  
Cherry Tomato. Sesame Dressing.
- Sashimi Salad** 15  
Spring Mix Salad. Edamame. Cherry Tomato.  
Red Radish. Daily Fish Sashimi. Kanikama/House Dressing.
- Beef Sashimi** **GF** 16  
Soy Ginger Sauce. Scallions. Garlic Chips. Sesame Seed.
- Tuna Tataki** **GF** 15  
Jalapeño. Fried Taro Flakes. Green Onions. Ponzu sauce.
- Scallop Ceviche** **GF** 15  
Hokkaido Scallops. Cherry Tomato. Red Onions.  
Cucumber. Greens. Coriander Oil.
- Spicy Fish Tartar** 16  
Crispy Cheese Sushi Rice Cake. Avocado. Spicy Fish  
Tartar. Tobiko. Green Onion. Quail Egg. Kabayaki Sauce.
- Grilled Chicken Salad** 16  
Romaine Lettuce. Edamame. Feta Cheese.  
Parmesan Cheese. Croutons. Cherry Tomato.  
Dijon Miso Dressing.

- Salmon Tataki** 16  
Chopped Green Apple. Ikura. Ponzu. Microgreens.
- Fish and Seafood Miso Soup** 7  
Fresh Fishbone Stock Miso Soup. Daily Sashimi.
- Shishito** **GF** 10  
Soy-Glazed Shishito Pepper. Parmesan. Bonito Flakes.
- Brussels Sprouts** **VG GF** 10  
Warmed Brussels Sprouts. Green Apple Cubes.  
Feta Cheese. Yogurt Sauce.
- Curry Fish Kama** 17  
Choice of Hamachi or King Salmon Collar. Thai Red Curry.  
Sweet Potato. Taro Chips. Cilantro.
- Pan Seared Beef Tongue** 17  
Mushrooms. Red Onions. House Pickles. Spring Mix Salad.
- Chicken Karaage** 12  
Deep-fried Chicken Thigh. Parsley. Garlic Mayo.
- Short Ribs** 17  
Served w/House Pickles.
- Tontoro** **GF** 16  
Grilled Pork Neck served w/ Pepper Jus. Scallions. Spicy Yuzu.
- Miso Salmon** 16  
Baked Salmon. Yam Puree. Sautéed Seasonal Veggies.
- Mongo Ika Karaage** 14  
Breaded Fried Squid. Onion Rings. Truffle Mayo.
- Ebi Mayo** 14  
Tiger Prawn. Miso Mayo. Shiso Seasoning. House Dressing Salad.
- Oyster Mushroom Tempura** **VG** 15  
Served with Mushroom Salt. Tempura Sauce.
- Yuzu Mushrooms** **VG** 15  
Wild Woodland Mushrooms. Acadian Mix Salad. Yuzu Dressing.  
Mozzarella Cheese. Sourdough Bread. Poached Egg.

## Mains 主料理

- Black Cod** 31  
Soy Maple Syrup Black Cod. Stir-Fried Soba Noodles. Kale.  
Mushrooms. Yuzu Foam.
- Scallop Risotto** 29  
Hokkaido Scallops. Black Truffle. Mushrooms. Ikura.  
Honey Ricotta. Bonito Flakes. Shiso Leafs.
- Foie Gras Don** **GF** 23 / small 31 / Large  
Foie Gras. Mushroom. Green Onion. Soy Ginger Sauce.
- Confit Beef Tongue** 28  
Beet Puree. Sautéed Brussel Sprouts. Double Smoked Bacon.  
Mushrooms. Pepper Jus.
- Smoked Duck Breast** 28  
W/Kale Noodles. Spring Mix Salad. Edamame. Tofu.  
Seaweed. Cherry Tomato. House Dressing.
- Pasta** 28  
Demi-Glaze. Mushrooms. Aburi Beef. Parmigiano-Reggiano.  
Arugula with Home Made Fazzoletti.
- Uni Pasta** **GF** 29  
Tagliatelle. Uni Cream. Ikura. Yuzu Foam. Uni Salt.
- Pork Belly** 27  
Braised Pork Belly. Soft-Boiled Rgg. Baby Bok Choy. Mustard  
Caviar. Sweet Potato Purée.
- King Salmon. Ikura Don** 31  
w/ Avocado. Cucumber.

