

YOKOZUNA PRIX FIXE \$125 pp

Served Family Style

Add 4 course sake/wine pairing \$52
5 course sake/wine pairing \$65
5 course premium sake/wine M/P

Course 1

MISO CAESAR SALAD little gem/ furikake/ parmesan saikyo miso dressing

MAITAKE MUSHROOM TEMPURA hen of the woods mushroom/ whipped white truffle crème fraîche

Course 2

DOHYO* yellowfin tuna/ avocado/ tobiko/ spicy yuzu marinade/ nori chip

HANABI* hamachi/ avocado/ warm jalapeno-ginger-garlic ponzu

MISO SOUP

Course 3

(1 pc ea per person)

SASHIMI*

TORO | BLUEFIN TUNA BELLY

NIGIRI

A-5 WAGYU | JAPANESE BEEF

KINMEDAI | GOLDEN EYE SNAPPER

MAKI

DRAGON CRUNCH ROLL tempura unagi/ avocado/ snow crab/ shrimp/ ao nori/ tempura flakes/
unagi sauce

SUNRISE* salmon/ lime/ cucumber/ jalapeno/ mango/ spicy gochujang

Course 4

NIKU MAKI imperial wagyu flat iron/ asparagus/ scallion/ garlic chip/ garlic-butter miso

YAKI-SAKANA choice of grilled yellowtail collar or salmon belly/ daikon/ pea shoot/ micro greens/ citrus tentsuyu

Dessert

CHEF'S SELECTION OF ASSORTED DESSERTS

SHACHO PRIX FIXE \$95 pp

Served Family Style

- Add 4 course sake/wine pairing \$52
- 5 course sake/wine pairing \$65
- 5 course premium sake/wine M/P

Course 1

EDAMAME garlic/ soy

KARI KARI SALAD rocket arugula/ frisée/ cucumber/ red onion sesame/garlic chips/
jalapeno yuzu vinaigrette

Course 2

KARAAGE japanese style fried chicken/ lemon/ spicy aioli

DOHYO* yellowfin tuna/ avocado/ tobiko/ spicy yuzu marinade/ nori chip

Course 3

MISO SOUP

SASHIMI*

(1 pc ea per person)

TORO | BLUEFIN TUNA BELLY

SAKE | SALMON

HAMACHI | YELLOWTAIL

MAKI

(3 pc ea per person)

CALI-HAMA tempura fried/ california roll/ marinated hamachi/ mustard soy/ wasabi aioli/
shichimi

SUNRISE* salmon/ lime/ cucumber/ jalapeno/ mango/ spicy gochujang

Course 4

SALMON TERIYAKI grilled soy marinated salmon/ bok choy/ teriyaki/ sesame seed

GYU NIKOMI tamari braised imperial wagyu beef cheek/ baby spinach/ braised daikon/
sesame / chive / tamari demi glace

Dessert

WAGYU BROWNIE miso-butterscotch cream/ vanilla ice-cream

HANABI PRIX FIXE \$70 pp

Served Family Style

- Add 3 course sake/wine pairing \$39
- 4 course sake/wine pairing \$52
- 4 course premium sake/wine M/P

Course 1

EDAMAME warm/ salt

KARI KARI SALAD rocket arugula/ frisée/ cucumber/ red onion sesame/garlic chips/
jalapeno yuzu vinaigrette

Course 2

AGEDASHI TOFU crispy tofu/ shishito/ eggplant/ shiitake/ tentsuyu / momoji oroshi/ ginger

GYOZA pork/ chicken/ scallion/ cabbage/ garlic/ ginger/ ponzu

Course 3

NIGIRI*

(1 pc ea per person)

MAGURO | BIGEYE TUNA

SAKE | SALMON

HAMACHI | YELLOWTAIL

MAKI

(3 pc ea per person)

CALIFORNIA crab mix/ avocado

SPICY TUNA* spicy tuna/ cucumber

Dessert

ROASTED PINEAPPLE TART miso-butterscotch cream/ vanilla ice-cream

** consuming raw dishes may increase your risk of food-borne illness*

CUSOM MENUS ALSO AVAILABLE

Including plated dinners for up to 12 guests.