

RAW BAR | NAMA

- RINGO SEAWEED SALAD | wakame, seaweed mix, edamame, radish, shiso, apple chips, apple ponzu 12
- YUZU CEVICHE* | salmon, snapper, yellowtail, cucumber, jalapeno, purple onion, cilantro, yuzu olive oil 14
- H&M CRUDO* | hamachi, mango purée, pickled pearl onion, cucumber, pickled mustard seeds, mint, serrano pepper, ponzu 16
- TRUFFLE WAGYU TARTARE* | 2oz Japan A5 wagyu, shaved black truffle, soy sauce, pear, cucumber, dill, mango jam, pickled mustard seeds, pickled pearl onion, preserved lemon, quail egg, truffle oil, gyoza chips 28

SMALL PLATES

- MISO SOUP | housemade traditional dashi, miso, tofu, wakame, scallion 4
- ❖ SPICY EDAMAME | miso, chili oil, garlic, sesame oil 7
- ❖ SHISHITO TEMPURA | shishito peppers, pineapple jam 12
- MOLE GYOZA | housemade mole, pork, cabbage, carrot, salsa verde, micro cilantro 14
- INDO KARAAGE | chili-curry marinated chicken thigh, pickled purple onion, mint, radish, tofu tzatziki sauce 14
- ❖ KINOKO POLENTA | shiitake, enoki, beech, yellow oyster mushrooms, yuzu-kosho butter, mushroom stock polenta, cauliflower purée, edamame, pea tendrils 15
- ❖ SUMMER BEETS | beets, yuzu tofu sauce, pickled shishito peppers, pumpkin seeds, curry spice, micro cilantro 12
- CREOLE BUTTER SHRIMP | whole shrimps, creole spice, shishito, purple onion, garlic, butter, lemon zest, texas toast 16
- SOFRITO KAMA YAKI | grilled yellowtail collar, tomato, shishito, garlic, purple onion, butter, wasabi furikake 18
- SWEET MANGO RIBS | baby back ribs, mango-miso bbq sauce, leek, fresno pepper, mint, mango purée, apple chips, cabbage salad, lime vinaigrette 18
- WHISKEY BONE MARROW | smoked bone marrow, Mars Iwai whiskey compound butter, texas toast 21
- LOBSTER TEMPURA | lobster tail, yuzu-kosho butter, micro mix, shichimi-lime 21

ROBATAYAKI | grilled skewers over mesquite charcoal

- YAKITORI | chicken thigh, black garlic sauce 5
- KAKUNI | braised pork belly, black garlic sauce, pineapple, pink peppercorn 8
- GATOR | chili-curry marinated alligator, aioli, garlic 6
- DUCK | house duck sauce, mango-orange jam 8
- BACON MOCHI | housemade mochi, candied bacon, ao nori, black garlic sauce 9
- ❖ CALABASA SQUASH | miso honey glaze, wasabi furikake, rice puff 5

MAIN DISHES

- BRISKET RAMEN | clear shio "salt" smoked beef broth, 6hr smoked beef brisket, aji-tama egg, rendered A5 wagyu fat black garlic oil, bamboo, spicy miso paste, purple onion, scallion, wood ear mushroom 23
- WHOLE SNAPPER KARAAGE | gulf snapper, yuzu-tomatillo verdé, fresno pepper, shishito pepper, garlic, curry spice, purple onion 32
- UNI CREAM PASTA* | uni, miso, parmesan cheese, salmon roe, bacon, thin spaghetti, shaved black truffle 42

DESSERTS

- ❖ JAPANESE SOUFFLÉ CHEESECAKE | strawberry lambrusco compote 8
- ❖ PEAR TART | spiced poached pear, baked almond cream, earl grey ice cream 9
- ❖ HIBISCUS BERRY CRÊPE CAKE | crepe layers, hibiscus tea cream, blueberry-lemon compote 9
- ❖ HOJICHA ICE CREAM | roasted green tea, black sesame-rice puff crumble, dried plum 7

ROLLS | MAKIMONO

NAOKI* | fried rice patty, spicy tuna, avocado, sweet soy scallion 16

YELLOW AMBER* | hamachi, miso pickled carrot, avocado, aioli, jalapeno, yuzu tobiko 18

SLAMMIN SALMON* | salmon, avocado, jalapeno, cucumber, cilantro, shiso pesto, scallion 17

LAST TANGO* | shrimp tempura, spicy tuna, mango purée, avocado, jalapeno, sweet soy, scallion 24

RINGO* | spicy tuna, compressed apple, cucumber, avocado, jalapeno, yuzu tobiko 15

HOUSE OF HOTATE* | hokkaido scallop, pear, shiso, avocado, cucumber, spicy aioli, lime, fried garlic, scallion 22

KOMA | shrimp tempura, avocado, snow crab, fried garlic, scallion, spicy aioli, sweet soy 24

❖ BEJI | miso pickled carrot, cucumber, avocado, sesame 8

❖ MIDORI | scallion tempura, avocado, yuzu salt 8

SPICY TUNA* | yellowfin tuna, cucumber, spicy aioli, tobiko 9

SPICY SALMON* | salmon, cucumber, spicy aioli, tobiko 9

NEGITORO* | fatty tuna tartare, scallion 9

HANDROLLS | TEMAKI

HAMA PEAR* | hamachi, pear, avocado, shiso, lime 9

SCOTTISH LIME* | salmon, avocado, cucumber, lime, cilantro, spicy aioli 9

CRUNCHY SNOW | snow crab, scallion, aioli, avocado, fried garlic, cilantro 10

SWEET TOOTH | anago, tamago, avocado, sweet soy 9

EBI TEN | shrimp tempura, avocado, cucumber, sweet soy 7

SPICY SCALLOP* | hokkaido scallop, spicy aioli, tobiko, cucumber 9

NEGITORO* | fatty tuna tartare, scallion 9

NEGIHAMA* | hamachi, scallion 7

SPICY TUNA* | yellowfin tuna, cucumber, spicy aioli 7

SPICY SALMON* | salmon, cucumber, spicy aioli 7

❖ MIDORI | scallion tempura, avocado, yuzu salt 5

DONBURI | RICE BOWL w/ miso soup

CHIRASHI* | bluefin tuna, salmon, yellowtail, snapper, hokkaido scallop, sweet shrimp, snow crab, tamago, salmon roe, nori sushi rice 38

OMG BOWL* | fatty bluefin tuna, sea urchin, hokkaido scallop, snow crab, salmon roe, scallion, nori, sushi rice 44

❖ Vegetarian dish

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses

NOTICE: 20% service charge is added to parties of 5 or more

NIGIRI | SASHIMI

1pc nigiri | 2pc sashimi

FRESH GRATED WASABI | 7

SIGNATURE

WTF* | wagyu, truffle, foie gras 22

OMG* | toro, uni, black truffle 23

WAGYU* | A5 Japan, yuzu kosho 15 | 29

SAWARA* | applewood smoked spanish mackerel, ponzu, scallion, fried garlic 5 | 9

MANAGATSUO* | japan, butterfish, yuzu kosho butter 7 | 13

SHIMA AJI* | japan, striped jack, ginger, scallion 6 | 11

KINMEDAI* | japan, golden eye snapper, yuzu kosho 8 | 15

SAKE TORO* | seared salmon belly, ginger, scallion 7 | 13

TORO BRULÉE* | fatty tuna belly, sugar crust soy 10

FOIE GRAS | new york, truffle oil, sweet soy 10

CLASSIC

MADAI* | japan, kombu cured seabream 5 | 9

HAMACHI* | japan, yellowtail 5 | 9

SAKE* | scottish salmon 5 | 9

MAGURO* | japan, bluefin tuna 6 | 11

CHUTORO* | japan, semi-fatty bluefin tuna 9

O-TORO* | japan, fatty bluefin tuna belly 11 | 21

IKURA* | canada, salmon roe 6 | 11

HOTATE* | japan, hokkaido scallop 7 | 13

SPICY CHOPPED HOTATE* | japan, hokkaido scallop, spicy aioli 7 | 13

UNI* | santa barbara, CA, sea urchin 16

AMA EBI* | alaska, sweet shrimp, yuzu tobiko 7

ANAGO | japan, saltwater eel, sweet soy 5 | 9

TAMAGO | housemade sweet dashi omlette 5 | 9

