

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, pineapple jam, pickled mustard seeds, pickled pearl onion, preserved lemon, quail egg, truffle oil, gyoza chips 29

SMALL PLATES

- MISO SOUP | housemade traditional dashi, miso, tofu, wakame, scallion 4
- ❖ SPICY EDAMAME | miso, chili oil, garlic, sesame oil 7
- ❖ BUNCH OF B.S. | brussel sprouts, brown butter miso, yuzu honey, yuzu kosho butter, dried cherries, fried garlic, fresno, pumpkin seeds, preserved lemon, shichimi 14
- ❖ SHISHITO TEMPURA | shishito peppers, pineapple jam 12
- MOLE GYOZA | housemade mole, pork, cabbage, carrot, salsa verde, micro cilantro 15
- 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, kabocha purée, edamame 15
- EAT-THE-DUCK-YOU-MUST | 4oz koji cured duck, chimichurri, cabbage-herb salad, fresno, pumpkin seeds, ginger-carrot vinaigrette 22
- 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
- PEACHY RIBS | baby back ribs, housemade bbq sauce, leek, fresno pepper, mint, peach purée, apple chips, cabbage salad, lime vinaigrette 19
- JAPANESE BONE MARROW | Mars Iwai whiskey compound butter, smoked bone marrow, texas toast 22
- LOBSTER TEMPURA | lobster tail, yuzu-kosho butter, micro mix, shichimi-lime 22

ROBATAYAKI | grilled skewers over mesquite charcoal

- YAKITORI | chicken thigh, black garlic sauce 5
- KAKUNI | braised pork belly, black garlic sauce, tomatillo jam, pink peppercorn 8
- BACON MOCHI | housemade mochi, candied bacon, ao nori, black garlic sauce 9
- ❖ TRUFFLE TRUMPET MUSHROOM | yuzu-kosho butter, garlic chips, truffle oil, ao nori 6

MAIN DISHES

- BRISKET RAMEN | clear shio "salt" smoked beef broth, pecanwood 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 SOUFLÉ CHEESECAKE | wildberry compote 8
- ❖ PEAR TART | spiced poached pear, baked almond cream, hojicha ice cream 9
- ❖ PB&J WHISKEY CRÈME BRULÉE | peanut butter whiskey, wildberry compote 12
- ❖ 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 10

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 10

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 6

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

NIGIRI | SASHIMI

1pc nigiri | 2pc sashimi

FRESH GRATED WASABI | 7

SIGNATURE

WTF* | wagyu, truffle, foie gras 19

OMG* | toro, uni, black truffle 22

WAGYU* | A5 Japan, yuzu kosho 15 | 29

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

SUZUKI* | japan, seabass, yuzu kosho 6 | 11

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

SANMA* | japan, pike mackerel, shiso pesto, dried tomato 6

SAWARA* | applewood smoked spanish mackerel, ponzu, scallion, garlic 6 | 11

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

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* | australia, sea urchin 18

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

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

TAMAGO | housemade sweet dashi omlette 5 | 9

❖ 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

