

Chef's Prix Fixe
プリフィックス

Two Courses

Three Courses

First Course
前菜

Hassun

Assorted Seasonal Appetizers, Edamame, Miso Soup

Avocado Salad (V)

Wasabi Mayonnaise, Gem Lettuce, Yuzu Dressing, Edamame, Miso Soup

Uzaku

Eel, Cucumber, Tosazu, Edamame, Miso Soup

Second Course
主菜

Sesame Tsukemen (V)

Kishimen, Sesame Sauce

Suzuki Katsu

Branzino, Corn Tartar Sauce, White Rice

Yakiniku Don

Kalbi, House Made Tare Sauce

Desserts
デザート

Citrus Rice Pudding (D)

Sake Sauce, Buckwheat Tuile, Soy Crumble

Kinako Cake (D)

Okinawa Chantilly, Roasted Peaches, Miso Caramel

(D) Dairy (GF) Gluten Free (N) Nuts (VG) Vegan

All prices are in USD and subject to 8.875% government tax. Please let us know if you have any allergies or special dietary requirements, or if you require any further information. Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

Snacks
スナック

- Miso Soup (GF)
Awase Miso, Seaweed, Tofu, Chives
- Chamame (V, GF)
Edamame, Shichimi Salt
- Shishito Peppers
Bonito Flakes
- Goma Ae (V, GF)
Spinach, Mixed Mushrooms, Sesame Soy

Salad
サラダ

- Green Market (V, GF)
Summer Vegetables, Goma Miso
With Tofu (V, GF)
With Grilled Chicken (GF)
With Grilled Salmon (GF)
- Caesar (D, GF)
Yuzu Sesame, Ontama, Katsuo Bushi, Aonori
With Tofu (V, GF)
With Grilled Chicken (GF)
With Grilled Salmon (GF)

Mains
主菜

- Maitake Steak
Teriyaki Sauce or Yuzu Kosho Ponzu
- Charcoal Grilled Shio Koji Chicken
Teriyaki Sauce or Yuzu Kosho Ponzu
- Charcoal Grilled Salmon
Teriyaki Sauce or Yuzu Kosho Ponzu
- A5 Miyazaki Wagyu Beef
Grilled Japanese Striploin, Shishito

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Donburi
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Unagi Kabayaki Donburi

Charcoal Grilled Eel, Sweet Soy Rice, Sansho Pepper

Salmon and Ikura Donburi

Sushi Rice, Shiso

Chirashizushi

Chef's Selection of Variety Sashimi Over Sushi Rice

With Hokkaido Uni

With Caviar

Sashimi & Nigiri
刺身/握り

Hamachi (Yellowtail)

Madai (Red Snapper)

Kinme Dai (Golden Eye Snapper)

Akami (Lean Tuna)

Chutoro (Medium Fatty Tuna)

Otoro (Fatty Tuna)

Ora King Salmon

Unagi (Eel)

Hotate (Scallop)

Shimaaji (Striped Jack)

Botan Ebi (Shrimp)

Santa Barbara Uni (Sea Urchin)

Hokkaido Uni (Japanese Sea Urchin)

Chef's Selection of 5

Chef's Selection of 8

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Maki
巻物

- Kappa (V)
Cucumber
- Oshinko (V)
Pickled Daikon Radish
- Ume Shiso (V)
Sour Plum, Shiso, Cucumber
- Avocado (V)
- Tekka
Tuna

Sushi Roll
ロール

- Vegetable (V)
Napa Cabbage, Japanese Burdock
- Spicy Tuna
Spicy Sesame Aioli, Asparagus, Chives
- Negi Hama
Hamachi, Scallion
- Salmon Avocado
- King Crab California
Avocado, Cucumber
- Miyazaki Wagyu
Seared Wagyu Beef, Garlic Chili, Sesame Oil

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