



HOT STARTERS

CHICKEN KARAAGE 14 garlic soy marinade field greens umami salt	SHINJIDAI CHICKEN SKIN SKEWERS 12 denkushi yakitori sauce secret spice
ROCK SHRIMP TEMPURA 16 sriracha ranch field greens micro celery	TURF (& SURF) CRISPITO TACO 16 wagyu beef jalapeño tomato ponzu
CRISPY BRUSSELS SPROUTS (V) 10 toasted almond balsamic soy	EDAMAME (V) choice of: 7 maldon flake salt garlic soy kimchee butter
SHISHITO PEPPERS (V) 10 yuzu miso bonito flake arare	EGGPLANT (V) 10 dengaku miso edible flower chive
GREEN BEANS TEMPURA (V) 10 truffle aioli aonori	MISO SOUP 5 tofu wakame scallion
SPICY SNOW CRAB MISO SOUP 9 snow crab yuzu kosho	

COLD STARTERS

TUNA CRISPY RICE 18 tuna sashimi pickled jalapeño dynamite sauce sweet soy	SALMON SUSHI PIZZA 22 salmon American Gothic pizzetta ponzu aioli tomato truffle oil microgreens
SURF (& TURF) CRISPITO TACO 18 sashimi poke guacamole pickled onion ponzu aioli	YELLOWTAIL JALAPEÑO CARPACCIO 22 yuzu soy cherry peppers jalapeño garlic chips
SALMON K-POP 22 salmon tataki karashi su miso mustard kizami wasabi crispy onion	SCALLOP AJI AMARILLO 24 aji amarillo ponzu truffle paste crispy onion
ALBACORE CRISPY ONION 20 onion ponzu crispy onion	HOUSE SALAD (V) 10 field greens tomato crispy gobo
MENTAIKO POTATO SALAD 10 cod roe poached egg crispy onion	SEAWEED SALAD (V) 8 seaweed medley onion ponzu

JAPANESE A5 WAGYU

FLAMBÉ MP truffle ponzu flambé with brandy tableside on ishiyaki stone	NIGIRI-STYLE MP dashi soy scallion garlic chips 24k gold flake
---	---

ENTRÉES

BLACK COD 34 saikyo miso shishito peppers hajikami	LAMB CHOP 38 fuji apple marinade edamame couscous aji amarillo miso
AMERICAN WAGYU SHORT RIB 36 24hr dashi braised short ribs black pepper teriyaki wasabi mashed potato	JIDORI CHICKEN 32 miso teriyaki crispy brussels sprouts mashed potato