PETROSSIAN CAVIAR

Served with Toasted Nori Crisps, Classic Blini and Traditional Accompaniments

TSAR IMPERIAL OSSETRA
Bold, Nutty, Juicy · 30 g
225

TSAR IMPERIAL BAÏKA
Briny, Robust, Nutty · 30 g
175

CHILLED PLATES

WHITE MISO CAESAR 26
Mizuna, Little Gem, Togarashi Crumb

CUCUMBER SUNOMONO 18
Wakame, Ginger, Daikon, Furikake, Rice Vinegar

BIGEYE TATAKI** 28
Honey Truffle Ponzu, Crispy Shallot, Chives

HAMACHI TIRADITO** 30
Orange, Finger Lime, Cilantro, Togarashi, Ponzu

KUMAMOTO OYSTERS** 4 PIECES · 36
Myoga Mignonette, Lemon Granita

SASHIMI & NIGIRI

Two Pieces

MADAI** *Japanese Sea Bream* 18
UNI** *Sea Urchin* 26
HAMACHI** *Yellowtail* 18
UNAGI *Freshwater Eel* 16

HOTATE** *Hokkaido Scallop* 18
TORO** *Fatty Tuna* M.P.
SAKE** *Ora King Salmon* 16
WAGYU** *A5 Beef* 26

FOR THE TABLE · SERVES FOUR

THE RESERVE**

Lobster & Caviar Roll (8 Pieces), Mosaic Roll (8 Pieces), Curated Sashimi & Nigiri Signature Offerings (16 Pieces)

245

SUSHI ROLLS

LOBSTER & CAVIAR 55
Miso-Butter Torched Lobster, Avocado, Okinawa Potato, Yuzu Kosho, Baïka Caviar

HAMACHI CRUNCH** 34
Hamachi, Shrimp Tempura, Avocado, Crispy Shallot, Yuzu Aioli

MOSAIC** 45
Stone Crab, Akami, Ora King Salmon, Hamachi, Shrimp, Cucumber, Avocado, Sesame

MISO SALMON** 25
Torched Ora King Salmon, Miso Butter, Asparagus, Avocado, Ikura

GARDEN 21
Shiitake, Asparagus, Avocado, Cucumber, Pickled Daikon, Citrus Soy

SPICY TUNA** 24
Cucumber, Kimchee Mayo, Toasted Sesame Seeds

**Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A taxable 20% Staff Service Charge will be added to your check and distributed entirely to the service staff performing the service.
Additional gratuity is not expected.

CRISPY RICE

Three Pieces Per Order

AKAMI** 18
Tuna, Gochujang Mayo, Avocado, Serrano, Micro Cilantro

WAGYU** 24
Truffle Aioli, Garlic Chip, Scallion

HOT PLATES

BLISTERED SHISHITO PEPPERS GF DF · 18
Yuzu Kosho, Sesame, Bonito

KABOCHA TEMPURA DF · 21
Sweet Miso, Sesame, Scallion

ROCK SHRIMP TEMPURA DF · 30
Lemon, Gochujang, Chive

WILD MUSHROOM FRIED RICE DF V · 24
Shiitake, Maitake, Egg, Tamari, Scallion, Crispy Garlic

MISO-GLAZED BLACK COD DF · 48
Pickled Ginger, Scallion

JIDORI CHICKEN NEGIMA 32
Charcoal-Grilled Chicken Thigh, Scallion, Tare, Shichimi Togarashi

CHICKEN KATSU SANDO 4 PIECES · 34
Japanese Milk Bread, Cabbage, Tonkatsu Sauce, Karashi Mustard

WAGYU SLIDERS** 3 PIECES · 28
Japanese Milk Bread, Miso Onion, Sesame Slaw, Okonomi Sauce

MISO ROYALE** 48
White Miso Broth, Hokkaido Scallop, Santa Barbara Uni, Silken Tofu, Yuzu, Negi

WAGYU FROM THE GRILL

Served with Charred Scallion & Ponzu Butter

STONE AXE FILET MIGNON 6 OZ · 92

TAJIMA RIBEYE 12 OZ · 152

SNAKE RIVER FARMS SPINALIS 6 OZ · 118

MARGARET RIVER STRIPLOIN 14 OZ · 148

SWEETS

YUZU CHEESECAKE
Sablé, Yuzu Curd, Blueberry, Chantilly
V · 15

BLACK SESAME CHOCOLATE
Manjari Chocolate Crémeux, Black Sesame Praline, Miso Caramel
V · 15

PANKO-CRUSTED MATCHA ICE CREAM
Kinako, Miso Caramel
17

MANGO-YUZU SORBET
Coconut, Sesame Brittle, Thai Basil
GF DF VG · 15

GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN · VG VEGAN

Please inform your server of any allergies or dietary restrictions.

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