

PREMIUM FRESH OYSTER

APPETIZER

SALAD

DEEP FRIED

MEAT

SEAFOOD

SASHIMI

RICE + NOODLE

DESSERT

premium fresh oyster

kusshi or malpeque pear yuzu mignonette | min 6 max 12 per person per order **1.95/ea**

appetizer

ankimo monkfish liver | ponzu | chive **11**

edamame steamed soybean | seasoning salt **6**

goma ae seasonal vegetable | sesame dressing **7**

shishito pepper fire grilled | oyster soy sauce | grana padano **8**

hiyayakko cold soft tofu | ginger | green onion | house special sauce **7**

hiyashi tomato peeled tomato | olive oil | white balamic vinegar | parsley **8**

sturgeon pâté short nose sturgeon | cream cheese | dill | crostini **11**

escargot oven baked | herb butter | grana padano **16**

takowasa cooked octopus | roasted seaweed **8**

hotaru ika raw firefly squid | yuzu vinegar **9**

olive chopped | anchovy | crostini **8**

salad

mentaiko caesar romaine hearts | pollock roe | grilled prawn | mullet bottarga **18**

sashimi salad assorted sashimi | organic green | radish | sweet & spicy dressing **21**

beef brisket salad pan fried beef brisket | organic green | sesame dressing | sous vide egg **16**

deep fried

avocado panko deep fried | spicy mayo 10

brie cheese panko deep fried | blueberry sauce 9

takoyaki puffed octopus ball | tonkatsu sauce | grana padano | parsley 9

chicken karaage free range chicken | lemon pepper | sweet mayo 18

truffle fries potato | white truffle oil | truffle salt | grana padano 10

oyster panko deep fried | Maldon salt | sweet mayo 17

croquette creamed clam | tonkatsu sauce | parsley 10

ebi red prawns | spicy cream sauce | parsley 16

meat

chicken heart fire grilled | radish | aka miso purée 12

pork belly roasted | grilled napa cabbage | ssamjang 25

kalbi 13 oz sous vide beef short rib | roasted seasonal vegetable 36

beef yukke aaa tenderloin | octopus | wasabi | sesame soy sauce | dried seaweed 21

rack of lamb roasted | mustard | lamb juice | seasonal vegetable 43

seafood

negitoro chopped albacore tuna belly | green onion | dried seaweed 11

mussel live mussel | white wine cream sauce | red onion | thyme | baguette 17

tuna tartare albacore tuna | yellow fin | avocado | radish | sesame dressing 18

ahi tuna tataki yellow fin tuna | herb bread crumb | onion | wasabi ponzu 20

red prawn half-pound argentina red prawn | garlic butter sauce | parsley 25

1.75 lbs whole live lobster steamed | fingerling potato | seasonal vegetable 45

s a s h i m i

albacore tuna 5pcs 17

atlantic salmon 5pcs 17

sockeye salmon 5pcs 18

hokkaido scallop 8pcs 17

spot prawn 3pcs | with deep fried heads 19

3 kinds albacore tuna | atlantic salmon | scallop 29

5 kinds albacore tuna | atlantic salmon | sockeye salmon | scallop | spot prawn 49

r i c e + n o o d l e

kimchi udon pan fried udon | kimchi | mentaiko 15

yakiudon pan fried udon | beef brisket | vegetable | bonito flakes 15

spaghetti real lobster cream sauce | deep fried whole soft shell crab | chive 36

cold ramen house made broth | beef brisket | seaweed purée | chive 15

kimchi fried rice stir fried kimchi | bacon | egg | rice 16

d e s s e r t

yuzu cheesecake made with real yuzu juice | yuzu syrup 9

matcha tiramisu sugar powder | whip cream | maraschino cherry 12

d a i l y s p e c i a l

chef's choice

please ask our server