<table>
<thead>
<tr>
<th>A P P E T I Z E R S</th>
<th>S O U P S &amp; S A L A D S</th>
<th>R O B A T A   G R I L L</th>
</tr>
</thead>
<tbody>
<tr>
<td>‘Salt &amp; Pepper’ Calamari GF 23</td>
<td>Miso Soup GF 11</td>
<td>All items come from our custom built grill using only smokeless Japanese charcoal</td>
</tr>
<tr>
<td>Togarashi, Charred Scallion Dip</td>
<td>Classic Dashi, Tofu, Scallions</td>
<td>Chicken Wings 18</td>
</tr>
<tr>
<td>Warm Uni Toast 20</td>
<td>Hot &amp; Sour Soup 11</td>
<td>Yuzu Kosho, Citrus</td>
</tr>
<tr>
<td>Hokkaido Milk Bread, Szechuan Cured Egg Yolk, House Soy</td>
<td>Seasonal Mushrooms, Tofu, Bamboo, Chill Sesame Oil</td>
<td>Smoked Pork Belly 15</td>
</tr>
<tr>
<td>Edamame 10 • Spiced Edamame 12</td>
<td>CHICKEN RAMEN 20</td>
<td>Su Miso Mustard</td>
</tr>
<tr>
<td>Sea Salt, Yuzu Aioli, Lime Zest Salt</td>
<td>Char Siu Chicken, Bean Sprouts, Jingori Egg</td>
<td>Tiger Prawn 20</td>
</tr>
<tr>
<td>Wagyu Beef Gyoza 18</td>
<td>Avocado Salad 16</td>
<td>Momiji Orosi, QP Mayo</td>
</tr>
<tr>
<td>Su Miso Mustard, Sweet Ponzu</td>
<td>Endive Salad 17</td>
<td>Beef NY Strip 16</td>
</tr>
<tr>
<td>Dashi Wild Mushrooms 18</td>
<td>Crispy Tofu, Shiso, Citrus Vinaigrette, Frozen Orange</td>
<td>Crispy Shallots, Shisho Butter, Spicy Ponzu</td>
</tr>
<tr>
<td>Smoked Bacon Dashi, Mitsuba, Chili Oil</td>
<td>Japanese Seaweed Salad 10</td>
<td>Scallops 16</td>
</tr>
<tr>
<td>Crispy Peking Raviolis 17</td>
<td>Crispy Greens, Shaved Radish, Fuji Apple, Yuzu Soy Dressing</td>
<td>Smoked Tomato, Yuzu Butter</td>
</tr>
<tr>
<td>Locally Made Pork Dumplings, Chili Garlic Soy</td>
<td></td>
<td>Chicken Skin 12</td>
</tr>
<tr>
<td>Scallion Pancakes 15</td>
<td></td>
<td>Yuzu Butter, Sesame</td>
</tr>
<tr>
<td>Crispy &amp; Flaky, Sesame Soy, Curry Aioli</td>
<td></td>
<td>Charred Cauliflower 15</td>
</tr>
<tr>
<td>Blistered Shishito Peppers 14</td>
<td></td>
<td>Curry Aioli, Yuzu Butter</td>
</tr>
<tr>
<td>Eggplant Miso, Yuzu Salt, Bonito Flakes</td>
<td></td>
<td>Duck Meatball 14</td>
</tr>
<tr>
<td>Wagyu Katsu Sando 26</td>
<td></td>
<td>Soy, Egg Yolk, Scallions</td>
</tr>
<tr>
<td>Australian Wagyu Katsudon, Milkbread, Tonkatsu</td>
<td></td>
<td>Bone Marrow 18</td>
</tr>
<tr>
<td>Crispy Lobster Tempura 27</td>
<td></td>
<td>Shisho Gremolata, Asian Pear Mostarda</td>
</tr>
<tr>
<td>Broccoli, Asparagus, Citrus Dashi, Garlic Lemon Mayo</td>
<td></td>
<td>Avocado bomb 12</td>
</tr>
</tbody>
</table>

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### MAKI*
- Spicy Tuna 15
  - Tuna, Chili Aioli, Scallion
- Negi Toro 19
  - Fatty Tuna, Shiso Leaf, Scallion, Fresh Wasabi
- Tekka 12
  - Bluefin Tuna, Shiso Leaf, Scallion, Fresh Wasabi
- King Salmon 15
  - King Salmon, Avocado, Truffle Oil
- Soft Shell Crab 21
  - Fried Soft Shell Crab, Chili Aioli, Scallion, Avocado, Tobiko
- California Roll 15
  - Snow Crab, Avocado, Cucumber
- Spicy Yellowtail & Scallion 14
- Shrimp Tempura 18
  - Shrimp Tempura, Kanpyo, Avocado, Tobiko, Chili Aioli
- Eel Avocado 16
- Eel Cucumber 16
- Spicy Salmon 15
  - Avocado, Chili Aioli, Togarashi
- Rainbow 18
  - Tuna, Salmon, Hamachi, White fish, Avocado, Snow Crab, Shrimp, Cucumber

### RAW
- Scallop Ceviche 19
  - Sudachi Soy, Myoga, Fuji Apple, Sansho, Asian Pear
- Salmon Tataki 21
  - Truffle, Shisho, Myoga, Red Yuzu Kosh, Truffle Ponzu
- Shimemono 20
  - Chef’s Selection of Fish, Yamamoma Ice, Sudachi
- Tuna Tartare 24
  - Bigeye Tuna, Whipped Avocado, Wasabi Tobiko
- Poke 22
  - Ora King Salmon, Hamachi, Kabosu Ponzu, Tamago
- *This item is gluten free.

### COMBINATIONS
- Nigiri Platter 80
- Sashimi Platter 80

### NIGIRI / SASHIMI
- Unagi | Fresh Water Eel 16
- Hotate | Hokkaido Scallop 20
- Sake | Salmon 14
- Ikura | Salmon Roe 12
- Hamachi | Yellowtail 16
- Oh Toro | Bluefin Belly 24
- Chu Toro | Medium Fatty Tuna 22
- Uni | Sea Urchin 16
- Kanapachi | Amberjack 13
- Amaebi | Sweet Shrimp 15
- Kinmedai | Golden Big Eye Snapper 18
- Shimaiji | Strip Jack 14
- Aji | Jack Fish 12
- Tai | Sea Bream 15
- Shame Saba | Cured Mackerel 12
- Tamago | Sweet Egg Omelet 7
- Japanese Uni | Hokkaido Sea Urchin 30

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MAIN

Ōra King Salmon* 36
Kabocha Squash,
Smoked Kohlrabi,
Ember Oil

Miso Soy Cod* 35
Bok Choy, Fresh Pea Salad,
Edamame Vinaigrette

Sesame Beef 34
Flank Steak, Orange Sweet & Sour,
Broccoli Florets

Tik Tok Chicken 29
Sweet & Spicy Sauce, Jasmine Rice

Dan Dan Noodle 24
Sesame Vinaigrette, Pickled Mustard Greens, Char Siu Pork

Korean Barbecue New York Strip 45
Double Cut Steak Frites, Sweet & Sour, Wasabi Salt

Dirty Duck Rice 21
Applewood Bacon, Egg, Garlic Chives

House Fried Rice 18
Wok Fried Rice, Pork, Chicken, Shrimp,
Sesame, Egg

Singapore Street Noodle 26
Shrimp, Scallop, Char Siu Pork,
Madras Curry, XO Sauce

Fresh Lo Mein 23
Local Egg Noodles, Vegetables,
Soy Sauce

Pork Shoulder Steak 36
Japanese Barbecue, Sweet Corn,
Pickled Red Cabbage

WAGYU CUTS*

A5 - New York Strip 3oz 90**
Dry-Aged Tomahawk 140

**Each additional oz $30

LARGE FORMAT

Serves 3-4

Smoked
Tonkatsu Short Rib 75
Crispy Okra,
Sweet Corn Miso

American Wagyu Ishiyaki* 75
Sweet Sesame Ponzu,
Japanese Pickles

Japanese Fried Chicken 75
Garlic Lemon Mayo, Green Tea Salt

Szechuan Glazed Duck 100
Sansho Pepper Chimichurri,
Yuzu Kosha Muhammra

CHOICE OF SIDE

Black Pepper Asparagus
Fries
Charred Cauliflower
Crispy Kale
Stir-Fried Baby Bok Choy

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