

FIRST COURSE

Choice of 3 items

TUNA & MUSHROOM PIZZA

Micro Shiso, Truffle Oil

YELLOWTAIL/SALMON SERRANO

Tomato Salsa, Citrus Soy

SALMON TATAKI

Mustard Su-Miso

TUNA TATAKI

Nishiyama Machi Tosazu

CUCUMBER SALAD

Roasted Sesame Seeds, Amazu

HOUSE SALAD

Mixed Greens, Ginger Dressing

CORN TEMPURA

Vegan Truffle Aioli, Furikake

SECOND COURSE

Choice of 3 items

AB WAGYU TACOS

Bulgogi Sauce, Tomato Ponzu

CRISPY RICE

Cajun Tuna, Nori Paste, Spicy Ponzu Aioli

MUSHROOM TACOS

Bulgogi Sauce, Tomato Ponzu

EGGPLANT MISO

Goma Furikake, den miso

ROCK SHRIMP

Siracha Ranch

THIRD COURSE

Choice of 3 items

HOT MESS

Sashimi Poke, Screaming O' Sauce

VEGETABLE ROLL

Avocado, Cucumber, Asparagus, Inari

PROTEIN ROLL

Tuna, Yellowtail, Salmon, Whitefish, Crab

MISO BLACK COD

Sous Vide, Den-Miso

SEARED SEABASS

Crispy Brussels Sprouts, Soy Beurre Blanc

FOURTH COURSE

Choice of 4 items

RIBEYE

Binchotan Charcoal Grilled Prime Beef

SHOW ME THE ROLL

Shrimp Tempura, Salmon Belly Aburi, Chipotle Sauce Mix

JIDORI CHICKEN

Truffle potato purée, maple teriyaki

MUSHROOM TOBAN

Mixed Mushroom, Nanbanzu Soy

WAGYU FRIED RICE

Wagyu, Mixed Vegetable

VEGETABLE FRIED RICE

Mushroom, Vegetable Mix

KING CRAB FRIED RICE

Alaskan King Crab, XO Sauce, Vegetable

48 HOURS WAGYU SHORT RIB

Black Garlic Glaze

DESSERT

Choice of 3 Items

YUZU CITRUS

Yuzu Curd, Strawberry Gelato

APPLE HARUMAKI

Caramelized Apple, Vanilla Gelato

CHOCOLATE IN A CUP

Nutella Chocolate Cake, Vanilla Ice Cream,
Banana Foam

MIYAZAKI MANGO SORBET

Miyazaki Mango, Rhubarb Wine Granita