

small plates 前菜

truffle creamy miso soup creamy miso soup with crunchy burnt rice & grated truffles	9	tako wasabi raw chopped octopus seasoned with fresh wasabi root	9
garlic edamame sauteed soybean, garlic, onion & butter soy sauce	11	chacoal grilled chasu japanese braised pork belly, garlic, reggiano cheese	14
shiro wrap panko fried soft shell crab in spicy avocado blend, soy wrap, masago, chive	13	hot line crispy gyoza crispy pork dumpling sauteed with g11 sauce, parmigiano reggiano cheese	14
chicken karaage crispy chicken from Red bird farm in Colorado with kick sauce	13	seasonal tempura shrimp, seasonal vegetable, shiitake, oyster mushrooms, kabocha squash, egg plant, tenzuyu	17
walu nacho char grilled ono, japanese sweet potato, avocado, caper wasabi, yuzu aioli, ponzu gel, mango salsa	13	seafood gyoza pan fried japanese sea food gyoza	14

crudo クルード

hawaiian ono seared escolar, chilli soy, yuzu, cilantro oil	21	warayaki toro straw- fired grilled chu toro with garlic ponzu	25
pepper fin thinly slice albacore, citrus soy, jalapeno, chili oil	22	truffle hamachi sliced yellowtail from japan with shiro tosazu sauce with grated truffles	25
aburi machi charcoaled & seared yellowtail & spicy yuzu, ginger, dill	23	negi & masu ocean trout, negi de gallo, tsurai, chili soy	24
crispy toro chu toro, karashi aioli, jalapeno, pickled wasabi, ponzu gel with crispy rice	24	toro tartare toro tartar, sea urchin, osetra caviar, sour mascarpone queso with lotus chip	34

yakitori 焼き鳥

negima chicken thigh & japanese leek	8	yaki onigiri grilled rice ball with tare & french Isigny butter	7
tsukune minced wagyu & chicken comes with tare sauce & egg york	8	pork belly & enoki mushroom enoki mushroom wrap with pork belly	7
sasami chicken tender with mentaiko	7	pork belly & red shrimp red shrimp wrap with pork belly	8
tebasaki chicken wing	8	pork belly & tomato cherry tomato wrap with pork belly	7
		wagyu 8-9 australian wagyu comes with tare sauce & egg york	13

speciality 専門

kurodai no mushi aburi steamed and seared black seabream with negi ginger sauce with yaki onigiri	30	god's gift seared wagyu beef tartare, sea urchin, ikura with box rice	28
wagyu toban rice australian wagyu, ikura, egg with tare sauce	33	wagyu & soba australian wagyu, matcha soba noodle, egg with wasabi	34
binchotan chilean sea bass japanese charcoal grilled chilean sea bass, soy sauce beurre blanc	37	hot rock beef tataki wagyu A5 from miyazaki, Japan served with hot rock	78
wagyu chijimi pan fried australian wagyu with chive salad	34		

All our Chickens are Humanely Raised & Cage Free from Red Bird Farm, Colorado

All our Fishes are Dry Aged

Toro from Spain, Hamachi from Kagoshima, Japan, Uni from Hokkaido, Japan, Albacore from Canada, Kurodai from Cyprus, Ocean trout from Newzealand