

small plates 前菜

truffle creamy miso soup cremy miso soup with crunchy burnt rice & grated truffles	9	miso masu ceviche ocean trout marinated in miso, soy, lime juice	15
asian pear cucumber salad asian pear, cucumber, seaweed, tomato, ama yuzu	12	charcoal grilled chasu japanese braised pork belly, garlic, reggiano cheese	14
garlic edamame sauteed soybean, garlic, onion & butter soy sauce	12	hot line crispy gyoza crispy pork dumpling sauteed with g11 sauce, parmigiano reggiano cheese	14
shiro wrap panko fried soft shell crab in spicy avocado blend, soy wrap, masago, chive	14	seasonal tempura shrimp, seasonal vegetable, shiitake, oyster mushrooms, kabocha squash, egg plant, tenzuyu	17
chicken karaage crispy chicken from Red bird farm in Colorado with kick sauce	14	seafood gyoza pan fried japanese sea food gyoza	15
walu nacho chargrilled ono, japanese sweet potato, avocado, caper wasabi, yuzu aioli, ponzu gel, mango salsa	15		

yakitori 焼き鳥

negima chicken thigh & japanese leek	6	enoki tonbara maki enoki mushroom wrap with pork belly	6
tsukune minced wagyu & chicken comes with tare & egg york sauce	5.5	aka ebi tonbara maki red shrimp wrap with pork belly	5
tebasaki chicken wing	5	mochi tonbara maki rice cake wrap with pork belly	5
shitake tsukune shiitake mushroom with minced wagyu & chicken	5.5	wagyu 8-9 australian wagyu comes with tare sauce & egg york	11
yaki onigiri grilled rice ball with tare & french isigny butter	5		

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, Octopus from Spain, Unagi from Taiwan, Ocean trout from Newzealand, Lobster from Canada

crudo クルード

hawaiian ono seared escolar, chili soy, yuzu, cilantro oil	22	truffle hamachi sliced yellowtail from japan with shiro tosozu sauce with grated truffles	25
pepper fin thinly slice albacore, citrus soy, jalapeno, chili oil	23	akami carpaccio akami, caper, chimi, parmigiano reggiano cheese, quinoa, negi de gallo, citrus soy	24
aburi machi charcoaled & seared yellowtail & spicy yuzu, ginger, dill	24	toro tartare toro tartar, sea urchin, osetra caviar, sour mascarpone queso with lotus chip	35
crispy toro chu toro, karashi aioli, jalapeno, pickled wasabi, ponzu gel with crispy rice	25		

speciality 専門

wagyu toban rice australian wagyu, ikura, egg with tare sauce	42	umai lobster lobster, shrimp, shrimp temura, avocado, ikura with box rice and miso yogurt sauce	26
mochi gnocchi rice cake, red shrimp, creamy miso, reggiano cheese	25	god's gift seared wagyu beef tartare, sea urchin, shrimp tempura ikura with box rice	32
binchotan chilean sea bass japanese charcoal grilled chilean sea bass, soy sauce beurre blanc with yaki onigiri	44	wagyu & soba australian wagyu, matcha soba noodle, egg with wasabi	38
unagi toban rice unagi, ikura, egg with tare sauce	27	karai octopus spanish octopus, yaki onigiri with miso gochujang aioli	28
wagyu teriyaki pan seared and charcoal grilled australian wagyu soy beurre blanc with yaki onigiri	38	binchotan truffle lobster japanese charcoal grilled lobster, baby potato, creamy truffle miso	40
mushi chilean sea bass steamed and seared chilean sea bass with negi ginger sauce with yaki onigiri	44	natto nasu dengaku miso glazed eggplant with crispy natto	18

dessert デザート

teddy bear macaroon "matcha" green tea and chocolate flavor macaron with chardonnay strawberry sauce			12
yuzu japanese citrus pie yuzu citrus flavor and silky smooth custard pie			11