

SOUPS

Clear

Shrimp, Shiitake, Mitsuha Leaf • 6

Miso

Tofu, Wakame Seaweed • 4

Spicy Miso

Crab, Negi, Wakame • 8

COOL SHARED PLATES

Tai Snapper*

Extra Virgin Olive Oil, Shiso, Tosazu • 25

Big Eye Tuna Pizza*

Micro Shiso, Truffle Oil • 26

Kumamoto Oysters*

Lemon, Japanese Cocktail Sauce • 24

House "Shooter"*

*Kumamoto Oyster or Uni,
Citrus Sake • 10*

Seared Albacore*

*Crispy Shiitake Mushrooms, Onions,
Chili Sesame • 23*

Yellowtail Serrano*

Micro Cilantro, Blood Orange Sauce • 23

Octopus

Cucumber, Jalapeno Vinaigrette • 23

Lobster Carpaccio*

*Sweet Shaved Onion, Cilantro,
Amazu Ponzu • 26*

Kobe Beef Tataki*

Spicy Daikon, Garlic, Maldon Sea Salt • 32

Toro Caviar*

Kochujang, Micro Greens • 55

Hudson Valley Foie Gras Torchon*

*Kumamoto Oyster, Hokkaido Scallop,
Spiced Acacia Honey • 28*

Ankimo

Monkfish Liver Paté, Citrus Soy • 10

WARM SHARED PLATES

Yellowtail Tataki*

*Shimeji Mushrooms, Crispy Onions,
Mustard Miso • 19*

Tempura Alaskan King Crab

Serrano, Sweet Ponzu • 23

Rock Shrimp

Korean Chili Aioli • 20

Duck Prosciutto

Pickles, Micro Beet • 19

Seared Hokkaido Scallops*

Mustard Potato Puree, Cherry Tomato • 23

Gyoza

Pork Pot Sticker, Tomato Salsa • 10

Crispy Soft Shell Crab

Roasted Garlic Ponzu • 16

Seafood "Dynamite"

*Alaskan King Crab, Rock Shrimp,
Spicy-Citrus Aioli • 23*

Grilled Walu

Shiitake Mushrooms, Pearl Onions, Tosazu • 28

Tempura or Steamed Vegetables

Dashi Soy • 17

Grilled Eggplant Skewers

Sweet Miso, Sesame • 12

Agedashi Tofu

Soy-Mirin, Ginger • 13

SALADS

Cucumber Salad

Sesame, Amazu • 6

Tataki Salad*

Yellowtail, Big Eye Tuna, Salmon • 25

Organic Field Greens

Sesame Garlic Dressing • 9

Seaweed Salad

Wakame, Hiyashi-Wakame, Sesame • 8

**Spinach &
Red Beet "Oshitashi"**

Tosazu Vinaigrette • 12

Edamame

*Two Ways: Maldon Sea Salt
& Sweet Chili • 6*

Japanese Pickles

Daily Selection • 7

OMAKASE

Experience the cuisine of Executive Chef Akira Back
with the multi-course Tasting Menu

Seven Courses - \$150 per person • Sake Pairing - \$55 per person

SPECIALTY ROLLS

Baked Crab or Rock Shrimp Hand Roll
Crispy Onions, Spicy Aioli, Soy Paper 9

California
Alaskan King Crab, Cucumber, Avocado 16

 **Popping Spicy Crab**
Cucumber, Asparagus, Pop Rocks 16

 **Holy Mackerel***
Shiso, Pickled Daikon, Sesame Seeds 12

Shrimp Tempura
Cucumber, Aioli, Sesame Seeds 13

Soft Shell Crab
Cucumber, Ginger, Green Onion 17

Spicy Tuna*
Cucumber, Spicy Aioli, Sesame Seeds 13

Toro Scallion*
Blue Fin Tuna Belly, Green Onion 16

Angry Salmon*
Avocado, Cucumber, Serrano 15

Unagi
Cucumber, Sesame Seeds, Eel Sauce 13

Vegetable
Cucumber, Gobo, Pickled Daikon 11

Yellowtail Scallion*
Hamachi, Green Onion 13

Protein Roll*
Tuna, Salmon, Hamachi, Crab, Shiso, Asparagus, Soy Paper 30

 *Indicates Yellowtail's Signature Rolls.*

SUSHI / SASHIMI* Sushi - 2 pieces on top of rice Sashimi - 2 pieces sliced

Tuna - Maguro 11

Toro - Bluefin Tuna Belly 38

Japanese Yellowtail - Hamachi 11

Albacore - Bincho 11

Salmon - Sake 9

Spanish Mackerel - Aji 9

Japanese Snapper - Tai 10

Halibut - Hirame 9

Alaskan King Crab - Kani 12

Sweet Shrimp - Ama Ebi 12

Shrimp - Ebi 9

Squid - Ika 9

Octopus - Tako 9

Sea Urchin - Uni 15

Salmon Roe - Ikura 9

Japanese Mackerel - Saba 7

Japanese Scallop - Hotate 9

Giant Clam - Mirugai 11

Surf Clam - Hokki 8

Japanese Sea Eel - Anago 10

Fresh Water Eel - Unagi 9

Japanese Omelet - Tamago 7

***Add Quail Eggs** 3

ENTREES

Jidori Chicken
*Baby Root Vegetables, Potato Puree,
Garlic Cream • 25*

Braised Kobe Beef Short Ribs
Baby Root Vegetables • 32

"Surf N Turf"*
*16 oz. Ribeye, Lobster Tails,
Kizami-Wasabi Butter • 110*

Scottish Salmon*
*Spinach, Baby Root Vegetables,
Yuzu Lemon • 30*

Kobe Beef Flat Iron*
*Baby Root Vegetables, Potato Puree
Teriyaki • 42*

16 oz. Vintage Ribeye*
Kizami-Wasabi Butter • 52

SIDES

Potato Puree • 8 **Mushroom • 8** **Brussell Sprouts • 8** **Baked Corn • 8**

*Consuming undercooked foods of animal origin increases the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.