

## appetizer 前菜

edamame 8  
枝豆  
maldon sea salt

spicy tuna crispy rice\* 18  
クリスピーライススパイシーツナトッピング  
crispy sushi rice, spicy aioli, chimichurri, jalapeno,  
micro cilantro

hamachi tacos\* 16  
ハマチタコス  
crispy wonton shell, yuzu kosho, red onion, olive,  
tomato, guacamole, jalapeno, micro cilantro

tuna pizza\* 16  
ツナピザ  
fresh tuna, crispy tortilla, olive, red onion, anchovy  
aioli, tomato, jalapeno, tabasco, micro cilantro

fish carpaccio\* 18  
魚のカルパッチョ  
hot oil seared, yuzu soy, ginger, chive, micro cilantro

sticky ribs 16  
豚スペアリブの甘辛ソース掛け  
pork spare rib, hoisin sweet chili, cilantro, chili thread,  
chive

pork gyoza 16 / 4pc  
豚肉の焼きギョウザ  
pork & chive gyoza, ginger scallion sauce

spicy chicken wonton 16  
スパイシー鶏肉ワンタン  
garlic chili oil, sesame sauce

assorted dim sum sampler 15  
点心4種の盛り合わせ  
pork dumpling, pork & shrimp shumai,  
shrimp shumai, shrimp har-gao

### featured beverage

#### cocktail カクテル

suruga sazerac 18  
duck fat washed kikor whisky,  
absinthe rinse, peychauds, sugar

#### wine ワイン

penner-ash, pinot noir 18 / 70

grgich hills 'morimoto' cabernet 23 / 114

veuve clicquot, brut champagne 160

veuve clicquot, rosé 190

## soup+salad サラダ

hot & sour soup 6  
酸辣湯  
bamboo shoot, mushroom, tofu, tomato, egg, scallion

miso soup 5  
味噌汁  
tofu, wakame, scallion

roasted duck caesar 18  
ダックシーザーサラダ  
mix green, orange segment, watermelon radish, heirloom  
tomato, caesar dressing, parmesan

house greens 12  
ハウスグリーンサラダ  
mix green, orange segment, watermelon radish, heirloom  
tomato, yuzu vinaigrette

## rice+noodle+vegetable 麺飯類、お野菜

mapo tofu 20  
麻婆豆腐  
rice, tobanjan, tofu, miso pork, garlic, scallion, chili oil

shrimp pad thai 25  
海老入りタイ風焼きそば  
rice noodle, shrimp, egg, bean sprout, scallion, fried tofu,  
pickled turnip, tamarind sauce, macadamia nut, lime

lo mein yakisoba with pork 18  
15 / veggie  
豚肉入り焼きそば/ベジタブル焼きそば  
cabbage, carrot, bean sprout, bamboo shoot, pork  
belly, beni shoga, scallion, okonomiyaki sauce

house fried rice 20  
五目チャーハン  
shrimp, chicken, edamame, egg, carrot, mushroom,  
scallion

wok sautéed chinese vegetables  
with tofu 16  
中国野菜と豆腐の炒め物  
asparagus, chinese broccoli, carrot, bok choy, fried tofu,  
mushroom, garlic

garlic green beans 12  
さやいんげんのニンニク炒め  
fried garlic, szechuan sauce

kung pao cauliflower 18  
カリフラワーとマカダミアナッツの辛味ソース炒め  
cauliflower, carrot, mushroom, bell pepper, bamboo shoot,  
onion, garlic, macadamia nut, chili thread

# A5 wagyu selection

## 和牛セレクション

A5 carpaccio\* ㊟ 28

A-5和牛カルパッチョ

hot sesame oil, yuzu soy, ginger, chive, micro cilantro

A5 ishiyaki \* ㊟ 26 / per oz (3oz minimum)

A-5 石焼和牛スライス

ponzu, spicy chimichurri, sweet ginger soy, hot stone

A5 surf & turf sushi roll\* 42

A-5 和牛サーフ&ターフロール

wagyu beef, shrimp tempura, asparagus, goma sauce, spicy aioli, sesame seed

A5 bop\* ㊟ 92 / 3oz

A-5 和牛石焼ビビンバ

wagyu beef seared tableside, pickled daikon, spinach, carrot, royal fern, egg yolk, sweet ginger soy, yuzu kosho

A5 strip\* ㊟ 150 / 6oz

A-5 和牛ストリップステーキ

shallot szechuan sauce, sautéed mushroom and scallion

# meat+poultry お肉類

orange chicken 24

オレンジチキン

chicken breast, orange sauce, sesame seed, sautéed green vegetable

black pepper beef 32 🌶️🌶️

牛肉の黒胡椒炒め

prime filet of beef, bell pepper, onion, mushroom, jalapeno, black pepper sauce

16 oz. ribeye steak\* ㊟ 75

和牛リブローズステーキ

US wagyu beef, shallot szechuan sauce, sautéed mushroom and scallion

grilled kalbi\* 40 🌶️

カルビのグリルキムチ添え

prime short rib, sesame seed, chili thread, kimchee, asian pear, gochujang sauce

roast duck 36 half / 70 full

シェフ森本特製 ローストダック

hand carved house roasted half duck, steamed flour tortilla, apricot sweet chili and hoisin miso

# seafood 魚介類

ishiyaki buri bop\* 36

ハマチの石焼ビビンバ

hamachi seared tableside, pickled daikon, spinach, carrot, royal fern, egg yolk, sweet ginger soy, yuzu kosho

garlic shrimp ㊟ 30

ガーリックシュリンプ

kaua'i shrimp, butter garlic confit, chive

angry lobster 52 🌶️🌶️

ロブスターの炒め物ココナッツカレーソース掛け

lobster tails, bell pepper, thai red curry sauce, rice noodle, cilantro

2 lbs. crispy whole fish 48 🌶️

魚の姿揚げ

tobanjan chili sauce, scallion, papaya carrot slaw, cilantro

bbq black cod 40

魚のチャーシュー味噌焼き

honey vinegar, crushed macadamia nuts, chinese greens

🌶️ = spicy

㊟ = this item can be prepared without gluten upon request

\* = this item is cooked to guest preference and/or may contain raw or undercooked ingredients. consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

# dessert デザート

チョコレートボール

chocolate sphere 18

chocolate ice cream, whipped cream, chocolate ganache, sablé

ドーナッツ

doughnuts 14

whipped cream, azuki bean, pastry cream

アイスクリーム

assorted ice cream 6

choice of :

vanilla, coffee, chocolate

ソルベ

assorted sorbet 6

choice of :

strawberry yuzu, coconut, passion orange guava

(Please ask your server about our after-dinner drink options)

**For parties of 6 or more, an 18% service charge will be automatically added to checks. Mahalo!**

executive chef  
satoshi kawaguchi

general manager  
kai suzuki