

appetizers

cold	hot
toro tartare <i>osetra caviar, sour cream, wasabi, dashi-soy</i>	31. crispy rock shrimp tempura <i>spicy 'kochujan' sauce, wasabi aioli</i>
hamachi tartare <i>osetra caviar, sour cream, wasabi, dashi-soy</i>	25. oyster foie gras <i>market oysters, foie gras, uni, teriyaki sauce</i>
zen sai <i>five different japanese antipasti</i>	25. pork gyoza <i>garlic chives, tomato, crème fraîche</i>
steamed chicken <i>japanese cucumber, hot oil, toasted sesame sauce</i>	17. foie gras chawan mushi <i>duck breast shabu-shabu, fresh wasabi, sweet soy sauce</i>
tuna pizza <i>olives, anchovy aioli, jalapeño</i>	20. spicy king crab <i>tobanjan aioli, micro cilantro</i>
wagyu beef carpaccio <i>yuzu soy, ginger, sweet garlic</i>	24. kakuni <i>ten hour pork, congee, soy-scallion jus</i>
yellowtail 'pastrami' <i>togarashi, gin crème fraîche, candied olive</i>	21. beef curry bread <i>panko crust</i>
morimoto sashimi <i>seared toro, salmon, eel, tuna, hamachi, five sauces</i>	28. whitefish carpaccio / octopus carpaccio <i>hot oil, mitsuba leaf</i>
fresh buffalo mozzarella <i>sashimi, micro basil, extra virgin olive oil</i>	17. japanese lobster fritters <i>pickled ginger, scallion, lobster reduction</i>
lamb carpaccio <i>shiso buds, scallion-ginger dressing</i>	19. steamed scallop <i>xo jan, tokyo scallion</i>
	16. house smoked salmon ravioli <i>japanese sweet yams, salmon roe, yuzu gelee</i>
	16. yosedofu <i>fresh tofu prepared tableside, lobster ankake, dashi soy, fresh wasabi</i>

soup and noodles

ramen soup <i>"iron chef" chicken noodle soup</i>	15. mixed green salad <i>kabosu vinaigrette, shaved bonito</i>
dobin mushi <i>steamed chicken, shrimp, maitake mushroom, sudachi</i>	14. tempura calamari salad <i>white miso dressing, crispy shallots</i>
tofu miso soup <i>white miso broth, silken tofu</i>	10. sashimi salad <i>baby romaine, caesar dressing</i>
clam miso soup <i>white miso broth, manila clams</i>	13. udon <i>three chilled noodles, fresh grated ginger, sesame, shiso</i>
14.	

main course

whole roasted lobster "épice" <i>garam masala, lemon crème fraîche</i>	37.
duck, duck, duck <i>foie gras croissant, roast duck, soft duck egg, red miso sauce</i>	32.
sea bass <i>sweet sake kasu, japanese eggplant, miso</i>	31.
angry chicken <i>marinated organic half chicken, roasted finger peppers, spiced chicken jus</i>	27.
braised black cod <i>ginger-soy reduction</i>	29.
line caught halibut <i>black bean sauce, shaved ginger, hot oil</i>	29.
roasted ocean trout <i>turnip, miso, truffle, crispy prosciutto</i>	29.
seafood 'toban yaki' <i>half shell lobster, king crab, mussel, clam, diver scallop, red miso-sake broth</i>	36.
ishi yaki buri bop <i>yellowtail on rice cooked at your table in a hot stone bowl</i>	28.
surf & turf <i>wagyu filet & hamachi ribbons, herbed potatoes, crushed citrus & avocado (prepared tableside)</i>	39.

steaks

20 oz. australian wagyu rib eye	70.	16 oz. australian wagyu ny strip	80.	12 oz. australian wagyu filet	60.
<i>all steaks are served with our signature sweet onion and garlic jus</i>					

sides

rice	6.	chinese broccoli	6.	bok choy	6.	market vegetable	8.
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