

Small Plates

Oyster Caviar	3 per pc
Fresh oyster, black caviar, habanero hot sauce.	
House Pickles	5
Nukazuke, cucumber wasabi, chayote.	
Octopus Seaweed Salad	9
Wakame seaweed, cucumbers, edamame.	
Crudo	13
Cured trout, fire roasted bell pepper, cashew cream.	
Panko Fried Shrimp	15
Chives, mayo.	
Sashimi	20
Daily fresh sashimi.	

Shishito	6
Nori, rice puff, lemon.	
Croquettes	9
Butternut squash, Oka cheese.	
Chicken Liver Pâte Toast	9
Apricot jam, chives, sourdough from Blackbird.	
Oyster Mushrooms	11
Chives, shrimp mayo.	
Fried Chicken	14
Served with gochujang and mayo on the side.	
Steak	22
Steak bavette cooked to medium, grilled sunchokes.	

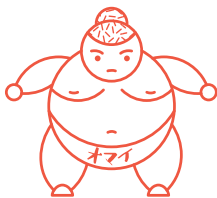
Rice Bowls

Fried Chicken Don	17
Pickles, soy egg.	
Steak Don	20
Galbi butter brushed, pickles, soy egg.	
Miso Black Cod Don	22
Pickles, seasonal veg, soy egg.	
Chirashi	22
Mixed fresh daily sashimi, tamago.	
Trout Don	18
Ocean trout, ikura, tamago.	
Tekka Don	32
Bluefin tuna, caviar, tamago.	
Uni Don	45
Fresh sea urchin, scallop, tamago.	

Futomaki “Fat rolls” - cut 6pcs

Kanpyo	9
Soy braised Japanese squash with avocado.	
Trout	12
Ocean trout.	
Bluefin Tuna	16
Bluefin tuna.	
Omai Futomaki	15
Tamago, kanpyo, trout, tobiko, shrimp, avocado.	
Fried Ebimaki	15
Fried tiger prawn, tobiko, cucumber, avocado.	

TASTING MENU



68 per person
Seafood focused tasting menu.
8 plates and dessert.
Full party participation required.

Temaki “Hand rolls” - one per order

Tamago Truffle	7
Homemade tamago with truffle paste.	
Bluefin Tuna	10
Bluefin tuna.	
Chopped Scallop	12
Hokkaido scallop, green apple, crème fraîche.	
Chive & Toro	14
Medium fatty bluefin tuna.	
Uni Temaki	16
Sea urchin, brandy uni sauce, rice puff.	

Dessert

Basque Cheesecake	12
Matcha.	

Omai means ‘mum’! This is for her.

Parties of 7+ will be subject to an auto gratuity of 18%.