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Chef Partner | Huy Tin  
 General Manager | Dan Chau

## Small Plates

### Cold \*

- PACIFIC OYSTERS mentaiko caviar relish, ponzu 5 ea | shooter 6 ea
- TUNA CRISPY RICE farm raised bluefin tuna, aonori, smoked trout roe, sweet chili aioli 16
- BEEF TARTARE Carrara Farms Australian Wagyu, gochujang, asian pear, soy cured egg yolk, ciabatta 16
- TUNA POKE fresh big eye tuna, choice of spicy kobachi or hawaiian poke sauce 22
- CRUDO sesame-ginger tuna tataki | yuzu-red miso salmon | hamachi aguachile 19 *crudo tasting +6*

### Hot

- EDAMAME salted 7 | garlic lime 8 | bbq rub 8 | truffle 9 | additional flavor +1
- CHARRED MUSHROOMS royal trumpet, porcini aioli, crispy shallots 16
- OSAKA SPROUTS crispy brussel sprouts, bonito flakes, okonomiyaki style 14
- HAND MADE DUMPLINGS ginger-scallion pork | szechuan beef 14
- JAPANESE FRIED CHICKEN boneless chicken thigh, curry spice, yakiniku sauce 18
- A5 WAGYU ISHIYAKI 4 oz Miyazaki strip loin, oyster mushrooms, yuzu miso, served with a hot stone 55

- HOUSE SALAD 6 | MISO SOUP 5 | MUSHROOM CLEAR BROTH 5

## Entrees

- ROYAL TRUMPET PAPPARDELLE shoyu butter sauce, parmesan, shiso, perilla oil 28
- KOSHIHIKARI FRIED RICE garlic crab, egg, onion, chives, aonori, sesame seeds 28
- SHOYU RAMEN soy dashi broth, grilled chicken, onsen tamago, shiitake mushrooms, beansprouts 18
- MISO BLACK COD shari risotto, sautéed sugar snap peas, butter ponzu, lime oil 36
- HAMACHI KAMA grilled yellowtail collar, garlic-ginger soy glaze, charred lemon served with rice 26
- WAGYU SIRLOIN 8 oz pepper crust, gai lan, shari risotto, aka sumiso 36
- BI BIM BAP beef short rib, poached egg\*, assorted vegetables over rice, gochujang served in a hot stone bowl 28

\*20% Gratuity is applied for parties of 6 or more.

\*Florida health code requires us to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or oysters may increase your risk of foodborne or severe illnesses. There is risk consuming raw oysters, †Contains Peanut

## Composed Nigiri & Sashimi\*

- JUICY RED bigeye tuna, asian pear, shiso, gochujang 7 ea
- BBQ SALMON torched, pepper aioli, chives 6 ea
- TRUFFLE SCALLOP hokkaido scallop, truffle salt 7 ea
- G6 torched A5 Miyazaki Wagyu, shiso pesto, gold leaf 8 ea
- MISO-LIME SNAPPER Japanese madai snapper, shiso, tosa 7 ea



- NIGIRI SET eight pieces of freshly selected fish 45
- SASHIMI BOX variety of twelve different cuts 55
- BLUEFIN TUNA TASTING otoro, chutoro, tartare with accoutrements 40
- JAPANESE CHIRASHI BOX scattered fish over rice served with nori 36
- KOREAN CHIRASHI SALAD assorted fish over fresh greens, gochujang, nori sheets 26

## Handrolls\*

- MS. CRAB lump crab, mentaiko aioli, lemon zest 7
- BLACKFIN tuna, hamachi, garlic, truffle ponzu, fried scallion 7
- BEAR CANDY salmon, ikura, crème fraîche, chives 7
- YIN YANG sweet & spicy tuna, salmon, yellowtail 7



substitute brown rice for +1

- ALASKAN CRUNCH snow crab, topped with smoked salmon, eel sauce, chives 18
- HARMONY\* salmon, scallions, takuan, topped with tuna, yuzu tobiko 19
- SAMURAI\* salmon, avocado, asparagus, topped with torched bbq salmon, tomatoes, rice crackers 19
- BEAUTY AND THE BEAST\* shrimp tempura, cream cheese, cucumber, topped with eel, spicy tuna, avocado, tobiko, chives 19
- PACIFIC WOODS\* tuna, mushroom duxelle, asparagus, topped with tuna, garlic, chives, truffle ponzu, cherry smoked 21
- CATALINA MIXER mango, jalapeno, asparagus, orange, pickled red onion, cucumber, topped with avocado, vegan spicy mayo 16
- RAINBOW\* snow crab, cucumber, avocado, topped with tuna, salmon, kanpachi, lemon zest 19 *Upgrade to Double Rainbow +7*
- TROPIC THUNDER\* snow crab, orange, avocado, pickled red onion, topped with hamachi, crispy garlic, coco-lime dressing 18
- ULTIMATE SPICY TUNA\* spicy tuna, cucumber, topped with tuna, black tobiko, chives, kobachi sauce 21
- THE DISTINGUISHED GENTLEMAN\* lobster, asparagus, masago topped with wagyu beef, fried jalapeños, porcini aioli 22

*Upgrade to The Commissioner +10*

Nigiri | Sashimi 1 PIECE PER ORDER

- UNI MP
- BLUEFIN KAMA-TORO 14
- BLUEFIN OTORO 11
- BLUEFIN CHUTORO 9
- BLUEFIN AKAMI 7
- BIGEYE TUNA 6
- SALMON ROE 6
- SALMON 5|6 BELLY
- HAMACHI 6|7 BELLY
- KANPACHI 6
- MADAI SNAPPER 7
- HOKKAIDO SCALLOP 5
- UNAGI FRESHWATER EEL 5
- BLUEFIN TUNA SET 6PC 40
- TORO SET 6PC 60