

## ENTREES

### **EDAMAME — 10**

Hawaiian sea salt, Nanami togarashi, furikake

### **OYSTERS (6/12) — 21 / 42**

Sake foam, pineapple-wasabi gel, red wine mignonette

### **SHISHITO PEPPERS — 10**

Grilled shishito peppers with yuzu-sesame dip

### **CHICKEN KARAAGE — 19**

Crispy chicken thigh garlic marinade, spicy aioli

### **IKA FURAI — 25**

Crispy calamari, green onions, furikake, chipotle aioli

### **IWAEBI — 25**

Shrimp tempura, sweet and sour glaze, green onions, sesame seeds

### **ALOHA SARADA — 16**

Julienned mango, carrot, papaya, iceberg lettuce, tobiko, Japanese vinaigrette

### **OCTOPUS CARPACCIO — 26**

Octopus, lilikoi purée, pickled onion, caviar, micro-greens, oba oil, sesame mayo, unagi glaze

### **HOTATE CARPACCIO — 31**

Hokkaido 3S scallops, uni, caviar, micro-greens, shiro dashi ponzu, yuzu zest

### **TUNA TATAKI — 32**

Grilled bluefin tuna, Nanami togarashi, yuzu gel, black garlic sesame aioli

### **WAGYU TATAKI — 63**

A5 Miyazaki rib-eye, black truffle, micro-greens, yuzu ponzu, nanami togarashi

### **SAKE KING TARTAR — 23**

Ora King salmon, mango, cucumber, green onion, tobiko, tenkasu, spicy aioli, taro chips

### **TORO TARTAR — 35**

Tuna toro, caviar, chives, red wine-marinated shallots, avocado, black garlic aioli, shrimp chips, tenkazu

### **TOFU NO HANA — 23**

Cucumber, cherry tomato, edamame, panko-miso tofu, miso dashi, sesame aioli

## MAKI ROLLS (5)

### **MONA LOA ROLL — 22**

Ora King salmon, snow crab, tenkazu, cucumber, spicy aioli, unagi glaze

### **MAGURO ROLL — 23**

Soy paper, cucumber, saku, caviar, fried onion, green onion, tenkazu, spicy aioli

### **GARDEN ROLL — 19**

Rice paper, rice, spring mix, cucumber, mango, carrot, oba, tenkazu, sesame aioli

### **AHI TUNA ROLL — 21**

Tuna, avocado, mango, cucumber, spicy aioli, tenkazu

**RED TIGER ROLL — 25**

Tempura shrimp, mango, cucumber, salmon, spicy aioli, unagi glaze

**A5 WAGYU ROLL — 55**

Nori, A5 wagyu, 3S scallops, ora king salmon, tenkazu, spicy aioli, togarashi, black truffle, caviar

**SASHIMI/NIGIRI (2)**

**SAKE ORA KING (SALMON) 10**

**BLUEFIN MAGURO (TUNA) 12**

**HAMACHI (JAPANESE AMBERJACK) 14**

**HOKKAIDO HOTATE (SCALLOPS) 16**

**BOTAN EBI (SHRIMP) 18**

**A5 WAGYU 30**

**MAINS**

**GRILLED SALMON — 29**

Marinated salmon, grilled carrot & zucchini, shiro-dashi glaze, micro-greens, japanese pickle cucumber

**MISO BLACK COD — 36**

48-hour marinated black cod, grilled carrot & zucchini, miso dashi sauce, micro-greens, pickled cucumber

**FILET MIGNON — 62**

AAA 8oz filet mignon, gochujang butter, grilled broccoli, truffle fries

**MIYAZAKI WAGYU — MP**

A5 Miyazaki rib-eye, Japanese rock salt & black pepper, seasonal vegetables, truffle fries

**HOKKAIDO SCALLOPS — 42**

Pan-seared scallops, lilikoi ponzu sauce, grilled cherry tomato, micro-greens, lemon zest

**SHARING PLATTER — 68**

Iwaebi, karaage, chef's selection of 1 maki roll

**DESSERTS**

**COCONUT SORBET — 14**

Homemade coconut sorbet, black sesame crumble, lilikoi gel, coconut waffle

**MATCHA CHEESECAKE — 14**

Japanese green tea cheesecake, matcha powder, fresh strawberry

**DORAYAKI — 14**

Traditional Japanese dorayaki with sweet red bean filling, vanilla whipped cream

**TIRAMISU — 14**

Espresso, mascarpone, rich cocoa

**\*\*The spirit of Aloha meets the art of Japan — ask your server about today's special dishes\*\***