

## SNACKS

### BRAISED SHORT RIB BAO BUN 9/PC

SWEET SOY REDUCTION, PICKLED  
CABBAGE, CUCUMBER

### STEAMED PORK BELLY BOSSAM 7/PC

PICKLED RADISH, LETTUCE,  
FERMENTED SOY BEAN

### A5 WAGYU POT STICKERS 29

CHINESE RED VINEGAR, GINGER,  
ONION, CHILI OIL

### HOKKAIDO SCALLOP 13

MOTOYAKI SAUCE, KOREAN CHILI  
FLAKES, CRISPY FILO SHELL

## SMALL DISHES

### HOG ISLAND OYSTERS\* 20

GRATED RADISH, PRESERVED LEMON,  
SICHUAN PEPPER LEAF

### COD KARAAGE 26

SILKEN TOFU, ICE PLANT,  
DASHI SOY, BROWN RICE VINEGAR

### BEEF WAGYU TARTAR\* 79

AVOCADO, HORSE RADISH,  
WHITE KIMCHI

### K.F.C. (KIM'S FRIED CAULIFLOWER) 23

SWEET CHILI DRESSING, ROASTED  
MACADAMIA, SESAME SEEDS

## VEGETABLES & GREENS

### SLOW ROASTED EGGPLANT SALAD 24

PINE NUTS, MISO DRESSING,  
POMEGRANATE

### BABY SPINACH AND MIXED HERBS 22

ROASTED SESAME DRESSING,  
CRISPY GARLIC, RICE CROUTON

### CONFIT TOMATO SALAD 26

CUCUMBER, WATER SHIELD,  
TOMATO WATER

### CRISPY BRUSSELS SPROUTS 20

KIMCHI DRESSING, TOASTED ALMONDS,  
GREEN ONIONS

\* CONSUMING RAW OR UNDERCOOKED MEAT,  
POULTRY, SEAFOOD, SHELLSTOCK OR EGGS MAY  
INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## LARGE DISHES

### LAMB CHOPS 52

YUZU MISO SAUCE, BLACK GARLIC, FRIED  
LEEKS

### KOREAN FRIED CHICKEN 42

PEANUT BUTTER SAUCE, GOCHUJANG  
PASTE, PICKLED RADISH

### SNAKE RIVER FARM STRIPLOIN\* 72

KALBI MARINADE, MUSHROOM,  
GRILLED LEEK, HAZELNUT

### ALASKAN HALIBUT 38

SWEET MISO, LEMON, ENDIVES

## SHARE DISHES

### GRILLED MAINE LOBSTER M.P

ERYNGII MUSHROOM,  
YUZU BUTTER, CHIVE

### STONE POT BIBIMBAB 48

BEEF BULGOGI, SEASONAL VEGETABLES,  
SESAME OIL, TRUFFLE

### JAPCHAE GLASS NOODLE 29

ROASTED DUCK, SAUTÉED ASSORTED  
VEGETABLES, EGG

### JAPANESE PUREBRED 'OLIVE WAGYU' M.P

THE OLIVE-FED WAGYU RAISED IN THE  
KAGAWA PREFECTURE OF JAPAN

## CONTEMPORARY SASHIMI

### PREMIUM SASHIMI PLATE (SMALL / LARGE)\* 89 / 138

CHEF'S DAILY SELECTION SASHIMI  
FLOWN FROM JAPAN

### YELLOWTAIL HAMACHI\* 32

CILANTRO ESSENCE, CRISPY SHALLOTS,  
FRESH JALAPEÑO, PONZU

### "HON MAGURO" OTORO\* M.P

GARLIC OIL, DARK SOY PONZU,  
FRESHLY SHAVED BLACK TRUFFLE

### WILD SNAPPER\* 34

CUCUMBER, POMELO SALAD,  
SEAWEED, YUZU DRESSING

## SPECIALTY SUSHI

### SEARED 'ABURI' SALMON BELLY SUSHI\* 38

SPICY RADISH RELISH,  
DEHYDRATED SHISO, PONZU

### CRISPY RICE WITH SPICY TUNA\* 33

SPRING ONION, CHILI  
GARLIC, TRUFFLE

### SEARED 'ABURI' YELLOWTAIL, SUNAZURI SUSHI\* 34

SANSHO POWDER, YUZU PEPPER, TOSAZU

### A5 KAGOSHIMA WAGYU NIGIRI SUSHI\* 88

OSSETRA CAVIAR, HIMALAYAN  
PINK SALT, YUZU KOSHOU

### CHEF'S SUSHI MORIAWASE\* 96

ASSORTED PREMIUM SUSHI AND  
ROLL SELECTIONS

### TORO SCALLION ROLL\* 26

JAPANESE FATTY TUNA, SLICED  
SCALLION, WASABI

### KING CRAB 'ARARE' ROLL 26

KING CRAB WITH SPICY AÏOLI,  
SESAME SOY PAPER

### SCALLOP TATAKI AND CRISPY SHRIMP ROLL\* 34

CUCUMBER, AVOCADO, JALAPEÑO, YUZU  
TOBIKO, CITRUS AÏOLI, EEL SAUCE

### NEVADA ROLL 29

ALASKAN SNOW CRAB TEMPURA, AVOCADO,  
CUCUMBER, SPICY MAYO

### SPICY YELLOWTAIL ROLL\* 25

YUZU KOSHO MAYO, CHILI GARLIC  
CRUNCH, SCALLION, SESAME SEED

### VEGETABLE YASAI ROLL 22

BURDOCK ROOT, SEASONED FRIED  
TOFU, PICKLED GOURD, ENDIVES,  
AVOCADO, CUCUMBER

### SPICY TOFU CRUNCH ROLL 22

FIRM TOFU, KAISOMEN, AVOCADO, VEGAN  
SPICY MAYO, ARARE CRACKERS



OMAKASE MENU AVAILABLE

"TRUST THE CHEF"

HYPER SEASONAL DEGUSTATION MENU

CURATED BY CHEF MIN KIM

