

Starters

EDAMAME Wok-sauteed, yuzu salt, caramelized onion soy	13
GRILLED SHISHITO TRUFFLE PONZU	16
MISO SOUP Shiitake mushroom, bonito flakes, tofu, scallion	13
ENOKI MUSHROOM FRIED RICE Enoki mushroom, cabbage, scallion, fried egg, kizami nori	22
HIRATAKE TEMPURA Oyster mushrooms, spicy aioli, truffle salt	23
WAGYU GYOZA Wagyu beef, edamame, shiitake mushrooms, sweet chili	34
HOUSE SALAD Lettuce, heirloom tomatoes, cucumber, radish with a selection of ginger or miso dressing	20
YAKITORI SKEWERS Robata grilled chicken skewers served with a refined sweet soy glaze	28

Raw & Cold

SPICY MANDARIN HAMACHI Thinly sliced hamachi, mandarin ponzu, avocado relish, serrano peppers, crispy miso zest	22
BLUEFIN CHU TORO TATAKI Seared chu-toro, sweet onion shoyu, radish, shiso leaves	27
CHEF'S DAILY CREATION Chef-curated selection subject to availability	MP

Sashimi / Nigiri

Ora King Salmon	8
Yellowtail	8
Akami	8
Shim Aji	8
Madai	8
Kinmedai	10
Chu-Toro	11
O-Toro	14
CHEF'S CURATED OMAKASE (6 pieces/ 10 pieces)	48 80
VEGAN OMAKASE PLATTER (10 pieces)	48

Signature Makis

BLUEFIN CRISPY RICE Spicy bluefin tuna, serrano	24
TORO NEGI Bluefin chu-toro, scallion, dashi shoyu	26
HAMACHI KAMA YUZU Yellowtail, avocado, cucumber, acevichado sauce, micro cilantro and serrano	26
FLAME SALMON BELLY MAKI Avocado, crispy shallots, roasted serrano aioli	24
FLAME TORO MAKI Fatty tuna, cucumber, scallion	32
ASPARAGUS SHIITAKE MAKI Asparagus, shiitake mushroom, avocado, cucumber	18

Signature Entrees

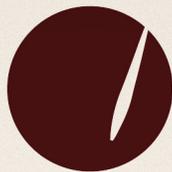
CHILEAN BLACK COD 6 oz Fennel puree, ginger miso, shaved fennel	46
TERIYAKI SALMON Ginger, coconut rice, garlic broccolini, plum teriyaki sauce	42
RIBEYE STEAK 14 oz Black garlic mashed potatoes, roasted rainbow carrots, roasted cracked black pepper glaze	85
LAMB CHOPS Three pieces with wasabi potato mash, asparagus, mushroom wine reduction	90
CHICKEN KATSU Japanese panko chicken breast, creamy curry, white rice	40
TOMAHAWK STEAK Tomahawk ribeye carved to order, black garlic potato puree, chimichurri, roasted vegetables	270



WAGYU RIBEYE STEAK 8 oz Black garlic potato puree, broccolini puree, roasted baby carrots, roasted cracked black pepper glaze	290
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Please note a service charge of 20% will be added to your final bill

*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness.



Welcoming prosecco or mocktail included with each experience.

Garden + Sea (Vegan)

110

6 Course

MISO SOUP

Shiitake mushroom, soft tofu, scallion, kombu

HEIRLOOM CHERRY TOMATO MELON CRUDO

Yuzu ponzu relish, honeydew melon, shiso leaves, lime zest

HIRATAKE TEMPURA

Oyster mushrooms, spicy aioli, shaved truffle

NIGIRI

Cured bell pepper • Eryngii mushroom • Ponzu slow cooked watermelon

HARMONY PLATE

Truffle shishito • Asparagus shiitake maki • Japanese eggplant miso glaze • Crispy shiitake handroll • Yuzu avocado

ROASTED CAULIFLOWER STEAK

Slow-cooked and roasted cauliflower steak, miso glaze, pickled Fresno chili, cilantro, toasted sesame seeds

Twilight Experience

110

6 Course

MISO SOUP

Shiitake mushroom, soft tofu, scallion, kombu

HAMACHI CITRUS CRUDO

Thinly sliced yellowtail, mandarin ponzu, serrano, lime zest

HIRATAKE TEMPURA

Oyster mushrooms, spicy aioli, truffle salt, shaved truffle

SEASONAL SASHIMI

Chef's Selection

CHEF'S NIGIRIS

Chef's Selection

CHEF'S HANDROLL

Chef's Selection

Hikari Experience

200

8 Course

MISO SOUP

Shiitake mushroom, soft tofu, scallion, kombu

BLUEFIN CHU-TORO TATAKI

Seared medium belly tuna, sweet onion shoyu, radish, shiso leaves

HIRATAKE TEMPURA

Oyster mushrooms, spicy aioli, truffle salt, shaved truffle

SEASONAL SASHIMI

Chef's Selection

CHEF'S NIGIRIS

Chef's Selection

CHEF'S DAILY CREATION

WAGYU GYOZA

Wagyu beef, edamame, shiitake mushrooms, Asian pear ponzu sauce

LAMB CHOP

Baby carrots, broccoli purée, black garlic mashed potatoes

Four-Drink Pairing

50

PROSECCO

DAIGINJO SAKE

ROSE

NIGORI SAKE

Chef's Dessert Special

MATCHA PANNA COTTA

Passion fruit sorbet, ginger foam



The Golden Happy Hour Menu

Mon-Thurs · 5–7PM · Bar Exclusive

Starters

EDAMAME Wok-sautéed, yuzu salt, light Asian spice	8
GRILLED SHISHITO TRUFFLE PONZU	10
HIRATAKE TEMPURA Oyster mushrooms, spicy aioli, truffle salt, truffle	16

Temaki (Handroll)

ORA KING SALMON	8
YUZU HAMACHI	8
TORO NEGI	8

Nigiri (1 piece)

ORA KING SALMON	6
YELLOWTAIL	6
AKAMI	6
CHU-TORO	6
O-TORO	8
JAPANESE DAILY SPECIAL	10

Omakase Experience 59

7 Course

Edamame

Nigiri (3 pieces)

Temaki (2 pieces)

Maki (1 roll)

The Makis

SPICY TUNA MAKI Bluefin tuna, scallion and cucumber	14
BLUEFIN CRISPY RICE Avocado, serrano, yuzu kosho aioli, onion shoyu	16
TORO NEGI Bluefin chu-toro, fresh wasabi, scallion, dashi shoyu	16
FLAME SALMON BELLY MAKI Avocado, jalapeño, tempura flake	16

Signature Pours

Sommelier's Selected Red	10
Sommelier's Selected White	10
Sommelier's Selected Rose	10
Junmai Sake	10

Signature Cocktails

Hibaba	12
Yukihana	12
Hinoki Old Fashioned	12

Our Happy Hour is thoughtfully curated with select guidelines to ensure an exceptional experience

Reserved for guests 21 and over. One drink minimum per guest. Offered exclusively at the bar

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Red Wine

The Cave - <i>Israel</i>	370
Twin Sons Reserve Pinot Noir - <i>California</i>	25 / 95
Pardess Merlot - <i>Israel</i>	30 / 120
Issac's Ram - <i>Israel</i>	35 / 145
Mony Reserve Malbec - <i>Israel</i>	25 / 95
Herzog Cabernet - <i>California</i>	30 / 120
Dignitary Pinot Nior - <i>California</i>	25 / 95

White Wine

O'Dwyers Sauvignon Blanc - <i>New Zealand</i>	20 / 70
Herzog Reserve Chardonnay - <i>California</i>	30 / 120
Cantina Gabriella Pinot Grigio - <i>Italy</i> Goose	15 / 60
Bay Sauvignon Blanc - <i>New Zealand</i>	20 / 80

Prosecco

Glass and Bottle	25 / 90
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Rose

Psagot Rose - <i>Israel</i>	25 / 95
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Sake

Junmai	15 / 65
Hachidori Junmai Ginjo	35 / 150
Blue George Jumai Ginjo	26 / 80
Black George Daiginjo	31 / 95
Hachidori Daiginjo	240
Nigori	20 / 80

Cocktails

Sakura Serenade	22
Gin, prosecco, cherry, lime and tonic	
Hibaba	22
Tequila reposado, orange liqueur, lime and jalapeño	
Suirin	24
Mezcal, cucumber, basil and lime	
Tsukiyo	24
Japanese bourbon, lime syrup, egg whites, red wine	
Hinode	24
Tequila, coconut, lime and orange	
Yukihana	20
Vodka, Sake, and lychee puree	

Beer

Musashino Pilsner	16
Baeren Schwarz	16
Coedo IPA	16

Mocktails

Shirokaze	15
Pineapple, coconut, lime and coconut foam	
Samurai	15
Lime, syrup, passion fruit, sparkling water	

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