

OMAKASE | “TO ENTRUST THE CHEF”

SIGNATURE | Composed of Classics and Signature Dishes | 115 PER PERSON (2 person minimum)
DECADENT | Composed of Rare, Hand Selected, Premium Ingredients | 145 PER PERSON (2 person minimum)

COLD PLATES

	*Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon	24
	*Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili	24
	*Butterfish Tataki, White Asparagus, Yuzu Shallot Dressing	18
	*Salmon Carpaccio, Ponzu Sesame Dressing, Seaweed, Cucumber	22
	Roasted Beet Salad, Whipped Tofu, Hazelnuts, Ginger Yuzu Dressing	15
RA	*Toro Tartare, Ossetra Caviar, Quail Egg, Taro Crisps	24
	*Assorted Sashimi Taco with Avocado Relish and Cherry Tomatoes (2 pc.)	14
	*Amberjack and Salmon Ceviche, Yuzu, Shiso, Mango, Lime Mango Dressing	24

HOT PLATES

	Steamed Edamame, Sea Salt Lemon Edamame Spicy Edamame	8
	White Miso, Wild Mushrooms, Tofu	7
RA	Japanese Shishito Peppers, Ponzu, Bonito Flakes	12
RA	Crispy Squid, Chili, Lime	14
RA	Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette	18
RA	Robata Grilled Pork Belly, Pickled Radish, Tarragon Miso	19
RA	Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Pea Dust	22
	Japanese Style Fried Chicken, Sweet Chili Aioli	16
	Crispy Rice, Spicy Tuna, Shiso Tempura Leaf	24
	Eggplant Kara-Age Jalapeño Honey	12
	Crispy Shrimp, Sweet Chili Garlic, Wasabi Pea Seasoning	19
	Bone Marrow, Sweet Garlic Soy, Brioche Toast (1 pc.)	14

PREMIUM SASHIMI & NIGIRI

*Blue Fin Tuna Flight	48	RA *Modern Nigiri Selection – 5 Kinds	28
*Sashimi Chef Selection – 3 Kinds	30	RA *Modern Nigiri Selection – 7 Kinds	38
*Sashimi Chef Selection – 5 Kinds	40		

NIGIRI (1 PIECE) | SASHIMI (2 PIECES)

Toro Super Fatty Tuna	12 24	Unagi Freshwater Eel	6 12
Chu Toro Medium Fatty Tuna	11 22	Hamachi Yellowtail	6 9
Hon Maguro Blue Fin Tuna	10 20	Kanpachi Amberjack	8 11
Ora King King Salmon	6 10	Madai Red Sea Bream	7 10
Sake Salmon	5 8	Suzuki Striped Bass	6 9
Hotate Scallop	7 10	Shima Aji Striped Jack	8 11
Ebi Cooked Sweet Shrimp	6 12	Tamago Japanese Sweet Egg	5 8
Ikura Salmon Roe	6 9	Seared Escolar White Tuna	5 8
Botan Ebi Sweet Shrimp	6 12	Mebachi Big Eye Tuna	6 9

TEMPURA

Assorted Vegetable Tempura	12
Tiger Prawn Tempura, Pink Peppercorn Tentsuyu	16

Dishes are meant to be shared and are subject to change based on seasonal availability. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

RA = Our Signature Dishes

ROBATA GRILL SELECTION

STEAKS | PRIME | DOMESTIC | JAPANESE

RA	*Greater Omaha Prime Rib Eye (12oz), Wafu Dressing	54
	*Greater Omaha Prime Skirt Steak (8oz), Sweet Garlic Soy	38
	*Greater Omaha Prime New York Strip (10oz), Truffle Aioli	48
	*Prime Filet (8oz), Truffle Butter	50
	*Prime Bone-In Rib Eye (20oz), 40 Day Dry Aged, Whiskey Au Poivre	85
	*Snake River Farms American Wagyu Sirloin (6oz), Bone Marrow, Truffle Aioli	46
	*Snake River Farms American Wagyu Filet (8oz), Chili Ginger	58
	*Strube Ranch Wagyu Rib Eye (8oz), Green Apple Wafu, Frisee	80
	*Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture (min. 3oz)	mkt/oz
	*Japanese Grade A5-10+ Wagyu Beef from Hokkaido Prefecture (min. 3oz)	mkt/oz
	*Japanese Grade A5-10+ Wagyu Beef from Kobe Prefecture (min. 3oz)	mkt/oz

CLASSICS | SEAFOOD

RA	*Korean Spiced Lamb Cutlets, Smoked Eggplant and Cucumber	39
	Glazed Pork Ribs, Cashews, Spring Onion	28
	Teriyaki Chicken Breast, Tokyo Turnips, Shiitake Mushrooms	26
	Salmon Teriyaki, Pickled Cucumber	38
RA	Yuzu Miso Marinated Black Cod, Pickled Red Onion	42
	Robata Grilled Chilean Seabass, Ginger Jalapeño Sauce, Red Peppers, Cilantro Microgreens	48
	Grilled Lobster Tail, Chili Lime Butter	75

VEGETABLES | SIDES

	Sweet Potato, Ginger Teriyaki	9
	Maitake Mushroom, Soy, Butter	13
	Sweet Corn, Soy, Butter	10
	Broccolini, Ginger Shallot Dressing, Sesame	10
	Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes	12
	Fingerling Potatoes, Shiso Chimichurri	12
RA	Japanese Mushroom Rice Hot Pot with Fresh Shaved Black Truffle	24 / 44

MAKI ROLLS

SIGNATURE

RA	*Hamachi Serrano Chili Roll	17
	Avocado, Wasabi Aioli, Cucumber	
RA	Dynamite Scallop Roll	23
	Snow Crab, Avocado, Scallop	
	*Salmon Avocado Roll	15
	Cucumber, Asparagus, Yuzu Aioli	
	Crispy Prawn Roll	15
	Avocado, Cucumber, Wasabi Aioli	
	Soft Shell Crab Roll	19
	Kimchi, Avocado, Lettuce	
	*Smoked Salmon Roll	21
	Shrimp, Avocado, Yuzu Miso, Fresno Chili	
	*Tuna and Unagi Roll	22
	Cucumber, Crispy Shallot, Celery	

CLASSIC

	California Roll	16
	Snow Crab, Avocado, Cucumber, Tobiko	
	*Crispy Spicy Tuna Roll	15
	Cucumber, Furikake	
	Poached Lobster Roll	22
	Bell Pepper, Avocado, Asparagus, Cilantro	
	Grilled Vegetable Roll	13
	Avocado, Tamago, Zucchini, Red Bell Pepper	
	*Dragon Roll	24
	Crispy Prawn, Avocado, Cucumber, Eel	

Dishes are meant to be shared and are subject to change based on seasonal availability. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

RA = Our Signature Dishes