

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	26
	*Butterfish Tataki, White Asparagus, Yuzu Shallot Dressing	18
	*Salmon Carpaccio, Sesame Vinaigrette, Seaweed, Candied Onion	24
	Roasted Beet Salad, Whipped Tofu, Hazelnuts, Ginger Yuzu Dressing	16
RA	*Toro Tartare, Ossetra Caviar, Quail Egg, Taro Crisps	24
	*Assorted Sashimi Taco with Avocado Relish and Cherry Tomatoes (2 pc.)	14
	*Oyster Plate with Yuzu Kosho Ponzu (1/2 dozen)	30

HOT PLATES

	Steamed Edamame, Sea Salt Lemon Edamame Spicy Edamame	8 10 12
	White Miso, Wild Mushrooms, Tofu	7
RA	Japanese Shishito Peppers, Ponzu, Bonito Flakes	13
RA	Crispy Squid, Chili, Lime	16
	Lobster Bisque, Maine Lobster, Microgreens	18
RA	Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette	21
RA	Robata Grilled Pork Belly, Pickled Radish, Tarragon Miso	22
RA	Robata Grilled Diver Sea Scallops, Butternut Squash Purée, Sweet Soy, Microgreens	24
	Japanese Style Fried Chicken, Sweet Chili Aioli	16
	Crispy Rice, Spicy Tuna, Shiso Tempura Leaf	26
	Eggplant Kara-Age, Jalapeño Honey	12
	Crispy Shrimp, Sweet Chili Garlic, Wasabi Pea Seasoning	19
	Bone Marrow, Sweet Garlic Soy, Brioche Toast (1 pc.)	16

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	45		

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	7 10
Hon Maguro Blue Fin Tuna	10 20	Kanpachi Amberjack	8 11
Ora King King Salmon	8 13	Madai Red Sea Bream	7 10
Sake Salmon	6 10	Suzuki Striped Bass	6 9
Hotate Scallop	7 12	Shima Aji Striped Jack	8 11
Ebi Cooked Sweet Shrimp	7 13	Tamago Japanese Sweet Egg	5 8
Ikura Salmon Roe	6 9	Seared Escolar White Tuna	5 8
Botan Ebi Sweet Shrimp	7 13	Mebachi Big Eye Tuna	7 10

TEMPURA

Assorted Vegetable Tempura, Pink Peppercorn Tentsuyu	16
Tiger Prawn Tempura, Pink Peppercorn Tentsuyu	18

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	56
	*Greater Omaha Prime Skirt Steak (8oz), Sweet Garlic Soy	39
	*Greater Omaha Prime New York Strip (10oz), Truffle Aioli	48
	*Prime Filet (8oz), Truffle Butter	52
	*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
	*Mishima Farms American Wagyu Filet (8oz), Chili Ginger	67
	*Strube Ranch Wagyu Rib Eye (10oz), Green Apple Wafu, Frisee	74
	*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	42
	Glazed Pork Ribs, Cashews, Spring Onion	32
	Teriyaki Chicken Breast, Tokyo Turnips, Shiitake Mushrooms	26
	Salmon Teriyaki, Pickled Cucumber	38
RA	Yuzu Miso Marinated Black Cod, Pickled Red Onion	45
	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	10
	Maitake Mushroom, Soy, Butter	13
	Sweet Corn, Soy, Butter	11
	Broccolini, Ginger Shallot Dressing, Sesame	11
	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 <i>Avocado, Wasabi Aioli, Cucumber</i>	18
RA	Dynamite Scallop Roll <i>Snow Crab, Avocado, Scallop</i>	24
	*Salmon Avocado Roll <i>Cucumber, Asparagus, Yuzu Aioli</i>	16
	Crispy Prawn Roll <i>Avocado, Cucumber, Wasabi Aioli</i>	16
	Soft Shell Crab Roll <i>Kimchi, Avocado, Lettuce</i>	20
	*Smoked Salmon Roll <i>Shrimp, Avocado, Yuzu Miso, Fresno Chili</i>	23
	*Tuna and Unagi Roll <i>Cucumber, Crispy Shallot, Celery, Avocado</i>	22

CLASSIC

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

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