

o ya

nigiri

- WARM BRAISED SHIITAKE MUSHROOM anise hyssop, truffle honey sauce 8
SCARLET SEA SCALLOP white soy yuzu sauce, yuzu tobiko* 8
BLUEFIN MAGURO soy braised garlic, micro greens* 16
SOY MARINATED SALMON truffle oil, green onion* 12
FRIED KUMAMOTO OYSTER yuzu kosho aioli, squid ink bubbles 14
SALMON TATAKI torched tomato, smoked salt, onion aioli* 12
KARIKARI CRISPY SESAME CHICKEN SKIN yuzu-honey pickled ginger, schmaltz powder 12
PERUVIAN STYLE BLUEFIN CHUTORO TATAKI aji panca sauce, cilantro pesto* 20
HAMACHI spicy banana pepper mousse* 14
IKA uni butter, uni powder, micro sea beans, shiso* 16
FOIE GRAS balsamic chocolate kabayaki, claudio corallo raisin cocoa pulp, 8ip of aged sake* 33
WARM CHIVE OMELETTE sweet dashi sauce 9
SALMON unfiltered wheat soy moromi* 12
SANTA BARBARA SEA URCHIN & BLACK RIVER OSSETRA CAVIAR* 38
BLUEFIN CHUTORO republic of georgia herb sauce* 20
GRILLED SALMON SKIN smoked aioli, kizami nori 10
NEGIHAMA yellowtail, scallion, tobanjan* 17
WARM EEL thai basil, kabayaki, fresh kyoto sansho 18
HOMEMADE FINGERLING POTATO CHIP perigord black truffle 16
WILD SPOT PRAWN garlic butter, white soy, preserved yuzu* 20
BLUEFIN MAGURO caramelized onion, foie gras ponzu, crunchy gobo* 16
SANTA BARBARA SEA URCHIN blood orange, homemade soy* 21
BLUEFIN CHUTORO mentaiko mayo, sesame* 20
HOUSE SMOKED WAGYU yuzu soy 24

sashimi

- KUMAMOTO OYSTER watermelon pearls, cucumber mignonette* market
HAMACHI TARTARE ginger verjus sauce, spiced chile oil* 15
ARCTIC CHAR yuzu cured, sesame brittle, cumin aioli, cilantro* 21
BLUEFIN TUNA & SMOKED SALMON TARTARE warm mayonnaise, black river ossetra caviar (5g)* 38
SHIMA AJI hue style, kaffir oil, table salad* 21
SCOTTISH SALMON spicy sesame ponzu, yuzu kosho, scallion oil* 18
SALMON TARTARE cucumber yogurt coulis, argon oil, dill* 17
BLUEFIN TUNA TATAKI smoky pickled onion, truffle oil* 28
DIVER SCALLOP sage tempura, olive oil bubbles, meyer lemon* 18
SCOTTISH SALMON BELLY cilantro, ginger, hot sesame oil drizzle* 20
DAYBOAT SCALLOP perigord black truffle, sake sea urchin jus, chervil* 22
LINE CAUGHT ISHI DAI USUZUKURI spotted knifejaw, ponzu, green onion, spicy daikon* 24
SUZUKI SEA BASS spicy cucumber vinaigrette, avocado, cilantro* 20
BLUEFIN TORO TARTARE ginger kimchee jus* 21
HAMACHI viet mignonette, thai basil, shallot* 21
SHIMA AJI & SANTA BARBARA URCHIN ceviche vinaigrette, cilantro* 37
SEARED DAYBOAT SCALLOP & FOIE GRAS shiso grapes, vin cotto* 25
SANTA BARBARA SEA URCHIN uni mousse, kuidashi gelee, tonka bean* 23
VENISON TATAKI porcini crema, ponzu oil 19
HOUSE SMOKED MOULARD DUCK TATAKI foie gras kabayaki, arima sansho 18
Most nigiri and sashimi can also be traditionally prepared

vegetable

- ROASTED BEET SASHIMI myoga, wasabi white soy sauce, shiso 12
GRILLED KING OYSTER & SHIITAKE MUSHROOM SASHIMI rosemary garlic oil, sesame froth, soy 24

pork

- OKINAWAN BRAISED PORK boston baked heirloom rice beans, house kimchee, soy maple 18
TEA BRINED FRIED PORK RIBS hot sesame oil, honey, scallions 16
PORCELET TONKATSU seared foie gras, cabbage shiso slaw, dashi apple sauce 21

wagyu beef

- SAKE BRAISED SHORT RIBS dashi-soy simmered potatoes 32
KUSHIYAKI OF A5 STRIP LOIN 2 oz., roasted onion, yuzu kosho, maple soy sauce 70
SEARED PETIT A5 STRIP LOIN 2 oz., potato confit, sea salt, white truffle oil 70
SEARED PETIT A5 STRIP LOIN 2 oz., bone marrow chawan mushi, toasted garlic sake soy sauce 70
A5 ARAGAWA STYLE 8 oz., striploin with frites 279.99

poulet

- CHOPPED TEA BRINED CHICKEN THIGHS cucumber, avocado, carrot, ponzu vinaigrette 12
YUZU BRINED CHICKEN WING BALLOTINE napa cabbage & shiitake stuffing, kimchee 14

truffles & eggs

- TAMAGO OMELETTE "ROLL" dashi sauce, perigord black truffle, robiola cheese, chives 20
ONSEN EGG dashi sauce, truffle salt, homemade pickled garlic* 12
(Please allow 45 minutes for preparation)
ECLECTIC EEL tamago, foie gras, kyoto sansho 15
QUAIL EGG CHAWAN MUSHI uni, trout roe, dashi, soy maple 20

homemade somen & soba

- WARM SOMEN NOODLES fried japanese big fin squid, onsen egg, iriko dashi, yuzu kosho 16
(Please allow 45 minutes for preparation)
CHILLED SOBA NOODLES uni, soba dashi broth, nori, fresh wasabi 18
CHILLED SQUID INK SOBA NOODLES torched ika & uni, uni consommé, shiso 21

traditional & seasonal

- ANAGO TEMPURA tensuyu sauce, meyer lemon, sansho 19
WARM HOMEMADE TOFU ginger, katsuo ito kezuri 12
GRILLED TEA BRINED QUAIL sansho, yuzu zest 17
ROASTED HAMACHI KAMA house ponzu, spicy daikon, yuzu 20

other stuff

- FOIE GRAS GYOZA kyoto sansho, pink peppercorns 18
WARM HOMEMADE TOFU ginger, katsuo ito kezuri 12
MISO-MARINATED DELICE DE BOURGOGNE sip of aged sake 14

something crunchy in it

- SILKEN TOFU TEMPURA maitake mushrooms, shoyu broth 21
SHISO TEMPURA WITH GRILLED LOBSTER charred tomato, ponzu aioli 33
SHRIMP TEMPURA bacon truffle emulsion, scallion ginger oil 18
WILD ROCK SHRIMP KAKIAGE herbal ocean broth, warm sesame mayo 16

salad

- O YA HOUSE SALAD red and green cabbage, spiced walnuts, lemon 8
SEAWEED AND JAPANESE HERB SALAD dashi dressing 12
BLUEFIN TUNA TATAKI SALAD red onion, tomato, crunchy daikon bits, ponzu, toasted garlic* 28
CHILLED MAINE LOBSTER SALAD avocado, creamy yuzu dressing, micro greens, cucumber gelee 24

soup

- MISO shiitake and king oyster mushrooms, tofu 8
CHICKEN BROTH foie gras shumai, tokyo leek 10

Before placing your order, please inform your server if anyone in your party has a food allergy.

*May contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.