

CHILLED

Toro tartare with caviar *	68
Rock oyster *	18
Tuna and yellowtail ceviche	24
Sweet shrimp and scallop jalapeño ceviche *	26
Kumamoto oyster half shell *	22
Live lobster sashimi ceviche with cucumber *	34
Tai sea bream with summer truffle *	36
Kinme in ponzu sauce *	28
Kanpachi jalapeño with fried potato julienne *	28
Wasabi blast tuna *	24
Spicy tuna tataki *	24
Toro wasabi daikon *	48
Beef sashimi * ⚙	28

SALAD

COLD

Sweet tomato basil	18
Wasabi cress, beets and chikuwa with wasabi dressing	16
Wakame with cucumber sunomono ⚙	18
Spicy cucumber cilantro tataki	16
Zucchini mango julienne with spicy lime juice	18

WARM

Grilled octopus with onion caper	18
Asparagus goma	16
Tofu and maitake agedashi	18
Sugar snap peas	12

BRAISED

Short rib with tosazu vinaigrette	28
Beef sukiyaki/with foie gras	42/62

SOUP

Nameko and tofu miso soup	12
Fish and vegetable clear soup	12
Shimeji mushroom ⚙	12

⚙ = Seasonal Menu Items

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HIBACHI GRILLED

Sizzling spicy octopus	24
White miso cod	34
Gun powdered yellowtail collar	28
Bluefin tuna steak *	34
Chicken yakitori (5 skewers)	28
Victoria beef skewers (5 skewers)	40
Spicy chicken wings	18
Peking duck with foie gras in moo shu skin	26
BBQ Lamb	24
Habanero beef taco	18
Victoria beef garlic soy steak *	58
Victoria beef tataki/with summer truffle *	49/59

GRILLED VEGETABLES

Asparagus with basil	16
Sizzling green asparagus with garlic chives	18
Baby shishito pepper	12
Maitake mushroom/with summer truffle	28/38
Nasu eggplant with yuzu miso	18

FRIED

Soft-shell crab ⚙	28
Calamari with jalapeño salt	18
Spicy dancing shrimp	26
Seafood and vegetable tempura	28
Garlic chicken karaage	18

RICE

Uni risotto with royal trumpets/with summer truffle	38/48
Lobster risotto with chanterelle/with summer truffle	28/38
Peking duck with foie gras fried rice	28
Victoria beef and garlic fried rice	28
Baby shrimp fried rice	24
Summer mushroom fried rice/with summer truffle	24/39
Steamed basket salmon with ikura rice	22

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Seasonal sushi tasting *	58
Seasonal sashimi tasting *	68

ROLLS

Soft-shell crab ☼	24
Spicy tuna with fresh green chili *	22
Grilled unagi with avocado	28
Sweet shrimp and uni sotomaki with scallop tartare *	32
Kanpachi jalapeño sotomaki with spicy potato julienne *	18
Victoria beef sotomaki with trumpet mushroom	28
Yellowtail with scallion *	18
Masa "Toro Toro" *	48
Masa toro with caviar *	240
Alaskan king crab California roll/ with tobiko	28/32
Akami tuna with avocado *	18
Seared salmon with avocado and tempura flakes *	18
Lobster tempura	26
Shrimp tempura	18
Sushi canapé *	38
<i>Tuna tartare & caviar</i>	<i>Kanpachi & black truffle</i>
<i>Scallop & shrimp</i>	<i>Salmon & white onion</i>

VEGETABLE ROLLS

Creamy miso tofu with avocado	18
Grilled maitake mushroom with summer truffle	24
Ume-shiso with lotus wrap (4 pieces)	14
Avocado and cucumber	12
Asparagus tempura	18

NOODLE

Victoria beef sukiyaki udon	24
Spicy chicken misoyaki udon	18
Summer mushroom udon	24
Victoria beef and udon	28
Shrimp and vegetable tempura udon	24
Cold Yamagata soba with tempura	22
Victoria beef and bean sprout yakisoba	28
Summer mushroom soy yakisoba	24

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SUSHI AND SASHIMI★ À LA CARTE

PER ORDER

	one piece	three slices
BLUEFIN		
Toro Fatty Tuna Wild Bluefin	12	33
Akami Lean Tuna Wild Bluefin	8	21
Toro Suji Fatty Tuna (Grilled) Wild Bluefin	6	15
SALMON		
Sake Salmon Scottish King	7	18
WHITEFISH		
Hirame Fluke Wakayama, Japan	6	15
Tai Sea Bream Kyushu, Japan	6	15
Sayori Needle Fish Kyushu, Japan	7	18
SNAPPER		
Akamutsu Fatty Deep-sea Snapper Chiba, Japan	10	27
Akamutsu with Summer Truffle	15	42
Kinme Dai Snapper Chiba, Japan	9	24
YELLOWTAIL		
Hamachi Young Yellowtail Kyushu, Japan	7	18
Shimaaji Island Jackfish Wakayama, Japan	8	21
Kanpachi Amberjack Shikoku Island, Japan	7	18
MACKEREL		
Aji with ginger Horse Mackerel Chiba, Japan	7	18
Saba Mackerel Wakayama, Japan	7	18
SHELLFISH		
Uni Sea Urchin Montecito, California	10	27
Mirugai Giant Clam Washington	12	33
Hotate Scallop Hokkaido, Japan	8	21
Tarabagani King Crab Alaska	9	24
SQUID		
Yari Ika with salt and yuzu zest Squid Kyushu, Japan	6	16
Tako with truffle sauce Octopus Chiba, Japan	6/11	15/30
EEL		
Unagi Freshwater Eel Kyushu, Japan	8	21
FISH ROE		
Ikura Salmon Roe Osaka, Japan	7	18
Tobiko Flying Fish Roe Osaka, Japan	6	15
BEEF		
Seared Victoria Beef	12	33
VEGETABLE		
Shiitake with yuzu zest	5	12
Maitake with summer truffle	6	15
Truffle sushi	MP	MP

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