

NIGIRI / SASHIMI

MEBACHI MAGURO	Big Eye Tuna	12 • 16
NAIRAGI	Striped Marlin	10 • 13
KAMPACHI	Amber Jack	11 • 15
SAKE	Ora King Salmon	14 • 18
SAKE TORO	King Salmon Belly	17 • 22
HAMACHI	Yellowtail	14 • 18
MADAI	Red Seabream	12 • 16
HOKKAIDO HOTATE	Scallop	12 • 16
UNI	Sea Urchin	Mp • Mp
KANI	King Crab	20 • 25
EBI	Shrimp	10 • 13
BOTAN EBI	Spot Prawn	16 • 20
IKURA	Salmon Roe	12 • 16
TOBIKO	Flying Fish Roe	9 • 15
TAMAGOYAKI	Sweet Omelette	9 • 14

MAKIMONO

SPICY SCALLOP	Scallops, Kaiware, Tobiko	15 • 11
SPICY TUNA	Tuna, Spicy Mayo	13 • 8
SPICY SALMON	Salmon, Spicy Mayo	11 • 8
KAPPA MAKI	Cucumber, Sesame	8 • 6
TUNA AVOCADO	Tuna, Avocado, Sesame	13 • 9
SALMON AVOCADO	Salmon, Avocado	11 • 8
CALIFORNIA ROLL	Crab, Avocado, Tobiko	13 • 9
TEKKA MAKI	Tuna	11 • 8
NEGIHAMA MAKI	Yellowtail, Scallion	10 • 8

CHILLED

WAKAME SALAD

Cucumber, Wakame Seaweeds
Soy Vinaigrette 13

MICHAEL'S TUNA TARTARE

Pine Nut, Pear, Garlic, Mint
Habanero-Sesame Oil 26

SALMON TIRADITO

Lilikoi-Aji Amarillo
Avocado, Radish 21

KAMPACHI CRISPY RICE

Sriracha Mayo
Flying Fish Roe 19

HAMACHI & TUNA POKE

Lychee, Tomato
Ogo Seaweed 26

KEN'S ROLL

Shrimp Tempura, Spicy Tuna
Pine Nut 30

RAINBOW ROLL

Avocado, Crab, Tuna, Salmon
Yellowtail 25

LOBSTER ROLL

Lobster Tail, Shrimp Tempura
Crab, Avocado, Yuzu MP

OMAKASE CURATED BY REQUEST

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food-borne illness.

OHANA TASTING

105 per person (minimum 2 guests)

OMAKASE-STYLE FAMILY FEAST FOR THE TABLE

STRIPSTEAK EDAMAME

Sake Beurre Blanc, Wasabi Salt, Tobiko

KAMPACHI CRISPY RICE

Sriracha Aioli, Wasabi Flying Fish Roe

CAESAR SALAD

Truffle Vinaigrette, Tempura White Anchovy

'CRAB RANGOON' DIP

Crispy Nori Chips

TOMATO 'CAPRESE'

Creamy Tofu, Basil, Balsamic Glaze, Kazami

'POPCORN' SHRIMP TEMPURA

Gochujang-Yuzu Aioli

'INSTANT' BACON

Tempura Oyster, Shredded Cabbage, Soy Glaze

FREE-RANGE YUZU CHICKEN

Yaki Soba Noodles, Garlic, Spinach, Yuzu-Caper Sauce

PRIME NEW YORK STRIP

-Add Macadamia-Crusted Scallops (9 each)-

RED MISO CORN

Lime Butter

GRILLED ASPARAGUS

Negi Vinaigrette

ROASTED STRAWBERRY CHEESECAKE

Yuzu Curd, White Sesame Crisp

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Roasted Shellfish*

STRIPSTEAK

OYSTERS
GULF SHRIMP
LOBSTER TAIL
KING CRAB

HOT MISO BUTTER 98

Red Miso Butter, Charred Lemon, Chives

Chilled Shellfish*

LOBSTER
KING CRAB
SHIGOKU OYSTER*
SHRIMP COCKTAIL
SASHIMI*
NIGIRI*
MAKIMONO ROLL*
MICHAEL'S TUNA TARTARE*

Petite 145

Grande 275

RAW BAR*

PACIFIC OYSTERS 6 ea.
Coconut-Lilikoi Mignonette

MICHAEL'S TUNA TARTARE 26
Pine Nut, Garlic, Pear, Habanero-Sesame Oil

KAMPACHI CRISPY RICE 19
Sriracha Aioli,
Wasabi Flying Fish Roe

SALMON TIRADITO 21
Lilikoi-Aji Amarillo, Avocado, Radish

1/4 lb ALASKAN KING CRAB 38

HAMACHI & TUNA POKE 26
Lychee, Tomato, Ogo

DASHI POACHED SHRIMP COCKTAIL 26
Wasabi Cocktail Sauce

ROBATA SKEWERS

FOIE GRAS & PINEAPPLE* 14
Yakitori Glaze, Macadamia Nut

TANDOORI OCTOPUS 12
Tandoori-Spiced Yogurt

UMEBOSHI CHICKEN 7
Wrapped Shiso Leaf

SALADS & SOUP

THE 'WEDGE' 18
Bacon, Tomato, Egg, Red Onion, Chive, Buttermilk Ranch

CAESAR SALAD 18
Truffle Vinaigrette, Tempura White Anchovy

TRUFFLE MISO SOUP 14
Sweet Corn, Silken Tofu, Shiitake, Local Scallion

Small Cold Plates

'CRAB RANGOON' DIP 14
Crispy Nori Chips

CUCUMBER & WATERMELON 12
Golden Garlic, Szechuan Chili Vinaigrette

LOBSTER TACOS 21
Pineapple, Red Bell Pepper, Cilantro

SMALL HOT PLATES

'INSTANT' BACON 18
Tempura Oyster, Shredded Cabbage, Soy Glaze

'POPCORN' SHRIMP TEMPURA 26
Gochujang-Yuzu Aioli

STRIPSTEAK EDAMAME 12
Sake Beurre Blanc, Wasabi Salt, Tobiko

HOT STONE A5 WAGYU* - MIYAZAKI, JAPAN 2oz / 68
Sunomono Cucumber, Yuzu Kosho, Wasabi, Ponzu, Hawaiian Sea Salt

VEGAN SIGNATURES

BINCHO GRILLED AVOCADO 18
Chilled Soba Noodles
Sesame-Peanut Dressing

TOMATO 'CAPRESE' 17
Creamy Tofu, Basil
Balsamic Glaze, Kazami

VEGETABLE YAKI UDON 25
Toasted Cashew, Sesame Seed
Sambal Oelek, Sweet Soy

Entrées

FREE RANGED YUZU CHICKEN 36

Yaki Soba Noodles, Garlic Spinach
Yuzu-Caper Sauce

KUROBUTA PORK CHOP 'KATSU' 48

Marble Potato, Green Beans
Japanese Curry Sauce

MACADAMIA NUT CRUSTED MAHI MAHI* 39

Baby Bok Choy, Shiitake Mushroom
Scallion Butter Sauce

LOCAL CATCH 39

Fried Rice, Heirloom Cherry Tomato
Charred Cucumber, Mango Vinaigrette

simply prepared from the
CHAR-BROILER*

All Steaks Are Finished With Our Signature Red Wine-Shallot Butter

TRIPLE SEARED WASHUGYU STRIPSTEAK * 95

Our Special Technique - A Three Stage Sear Using Hawaiian Sea Salt, Sake & Soy Sauce.
8 oz Sliced, Yuzu Kosho, Wasabi & Ponzu

8 oz CENTER CUT FILET MIGNON 67

Nebraska, USA

12 oz PRIME NY STRIP STEAK 62

Kansas, USA

16 oz PRIME DELMONICO RIBEYE 69

Nebraska, USA

28 oz DUCK FAT-AGED PORTERHOUSE for two / 130

Kansas, USA

A5 WAGYU STRIP LOIN per 4 oz / 136

Miyazaki, JP

16 oz DRY-AGED PRIME BONE-IN NY 75

Kansas, USA

6 oz PRIME RIB CAP 55

Kansas, USA

14 oz AMERICAN WAGYU RIBEYE 95

Kansas, USA

SEAFOOD*

All Seafood Finished With Shiro-Dashi Vinaigrette

ORA KING SALMON 36 • AHI TUNA 48 • SCALLOPS 36

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

- Lobster Tail 29
- Seared Foie Gras* 22
- Three Shrimp 15
- Two Scallops 18

SAUCES

- Steak Sauce 3
- Béarnaise 3
- Peppercorn 3
- Trio of Sauces 8

TOPPINGS

- Blue Cheese Crumble 8
- Black Truffle Butter 9
- Wasabi-Horseradish Crust 7

Side Dishes

POTATOES

- Fries - Trio of Sauce 14
- Twice Cooked - Yuzu Aïoli 14
- Whipped - Butter, Chive 14

ORIGINAL

- Creamed Spinach - Crispy Onion 15
- Mushrooms - White Soy, Mirin 16
- Asparagus - Negi Vinaigrette 16

STRIPSTEAK

- Garlic Fried Rice - Pork Belly 15
- Red Miso Corn - Lime Butter 15
- Mac & Cheese - Black Truffle 21

For your convenience, a suggested gratuity of 18% is included for parties of six or more. You are not required to pay a gratuity & may make adjustments to the suggested amount. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.