

COCKTAIL HORS D'OEUVRES

TUNA TATAKI SPOON*

ponzu, wasabi, toasted garlic oil 6 ea

YELLOWTAIL SASHIMI SPOON*

orange, serrano, pickled ginger, white shoyu, olive oil, cilantro 6 ea

PYRO SPICY TUNA*

tuna tartare, hearth hot sauce, avocado, shiso, crispy onion, potato chip 5 ea

STEAK TARTARE*

ginger condiment, tamari aioli, hearth onion, tallow toast 5 ea

SKEWERS

Proteins served with yuzu-togarashi aioli, ponzu glaze, house pickles

HEARTH BEET SKEWER

verjus shallot, persimmon jam, quinoa crunch 4 ea

CHICKEN THIGH SKEWER

yuzu kosho 5 ea

PORK BELLY SKEWER*

negi 6 ea

SHORT RIB SKEWER

wasabi, lime 6.5 ea

TSUKUNE MEATBALLS SKEWER

pickled ginger, negi 5 ea

HAND ROLLS

SPICY SALMON HANDROLL*

cucumber, quinoa crunch 5 ea

NEGI YELLOWTAIL HANDROLL*

negi, crispy garlic 5.5 ea

TUNA HANDROLL*

ponzu, avocado, cucumber 5.5 ea

UNI HANDROLL*

smoked trout roe, shiso, fleur de sel 7 ea

CAVIAR

must be ordered in increments of 10

ROYAL CAVIAR RÖSTI*

japanese egg salad, nori crème fraîche, chive 9 ea

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We do not list all ingredients on our menu, please notify us of any food allergies.

If you use a credit card, we will charge an additional 1.5% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards. Thanks for your understanding!