

noreetuh

snacks

- truffle taro chips 13.
- silken tofu, hokkaido uni, shiitake, ikura, shiso* 24.
- hearts of palm, beets, smoked tofu, cilantro 9.
- salmon chicharrón, furikake 7.
- mushroom tempura, sweet miso dip 10.
- kabocha squash tempura, soy mayonnaise, bonito 9.
- mochiko chicken wings, calamansi, chili 9.
- berkshire pork potstickers, ponzu dip 11.

starters

- chicory salad, papaya, pomegranate, pumpkin seeds, onion vinaigrette 18.
- big-eye tuna poke, macadamia nut, pickled jalapeños, seaweed* 22.
- spicy salmon poke, salmon roe, cucumber, red onion, radish* 20.
- monkfish liver torchon, pear, cilantro, passionfruit, king's hawaiian bread 18.
- grilled octopus, arugula, cherry tomatoes, dried shrimp 19.
- hawaiian garlic shrimp, farro, shallots, pickled fiddlehead ferns 19.

mains

- chow noodles, spiced tofu, shiitakes, garlic chives, jalapeños, cilantro 24.
- hand cut tagliatelle, escargot, garlic chives, herb butter 24.
- mentaiko spaghetti, smoked cod, aonori, chili 26.
w/ maine uni 34.
- kalua pork cavatelli, pickled cabbage, parmigiano-reggiano 25.
- spam agnolotti, truffle cream, pickled celery, shaved black winter truffles 38.
- mochi-crust bass, green beans, chinese bacon, fermented black bean 27.
- teriyaki chicken, butternut squash, chestnut confit 26.
- pineapple braised pork belly, spätzle, pickled mustard greens 25.
- imperial wagyu, grilled chinese broccoli, fried rice, sichuan chili oil* 34.
- mochiko fried heritage chicken, pickles, mac salad, hawaiian rolls 30 (6pc) / 55 (12pc)

wine pairing 35.

20% service charge applied to parties of six or more

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 264

musubi
beef tongue,
cilantro, peanuts
9.

pork jowl,
scallion, ginger 9.

musubi trio
20.

sides
chef's selection
of pickles
8.

house-made
kimchi
8.

octopus fried rice,
pickled ginger 16.