



RAW

SEASONAL OYSTERS* 24

half dozen | cucumber mignonette | ikura

CRISPY TUNA BITES* 16

crispy rice cakes | spicy tuna | black tobiko | furikake

BROWN BUTTER SHIMA AJI* 22

japanese striped jack | green tea ponzu | maitake mushroom
brown butter emulsion

COCONUT KING SALMON* 18

shiro dashi | heirloom tomato | basil oil | coconut foam

JAPANESE SEA BREAM CRUDO* 18

pickled asian pear | basil oil | tosazu

BLUEBERRY SMOKED HAMACHI* 20

yellowtail smoked in applewood chips | marcona almond
raspberry | blueberry vinaigrette

UMETATE* 22

hokkaido scallop | shiso emulsion | ume vinaigrette | fried shallot
lemon oil | yuzu jelly

ROLLS

SPICY TUNA 16

spicy bluefin tuna | cucumber | jalapeño | house made eel sauce

GOLDEN CALIFORNIA 16

crab-avocado | cucumber | yuzu tobiko | yuzu truffle aioli

SURF + TURF* 26

japanese a5 wagyu | shrimp tempura | white truffle aioli
grilled asparagus | caramelized onion | house made eel sauce

GREAT WHITE* 20

hokkaido scallop | hamachi | yuzu marmalade | avocado
honey wasabi aioli | bubu arare

THE LUXURY ROLL* 28

alaskan king crab | king salmon | bluefin tuna | cucumber
honey wasabi aioli | gold flakes | summer truffle

DRAMA QUEEN* 18

spicy bluefin tuna | seared hamachi | avocado | jalapeño
black tobiko | jalapeño aioli

ABURI SAKE* 18

king salmon | seasonal white fish | avocado | lemon zest
aioli | truffle cheese | house made eel sauce

norikase

ノリカセ

blending traditional and
modern Japanese + French
cuisine in a contemporary
atmosphere.

our omakase is a chef
to guest speakeasy
experience. offering fresh
fish flown in from around the
world.

SIDES

PICKLED CUCUMBER SALAD 8

GARLIC BUTTER EDAMAME 7

FRESH GRATED WASABI 8/G

SHIZUOKA PREFECTURE



LAND + SEA

KARAAGE 16

5 spice umami chicken | pickled onion | tobanchan aioli

KING CRAB CLAY POT RICE 30

king trumpet mushroom | okra | string bean
fried egg | ama ponzu

YUZU DIVER SCALLOPS* 30

brown butter mushroom | sea beans | yuzu foam

MISO KING SALMON* 24

miso beurre blanc | trinity oil | ikura | pickled red onion

WHITE TIGER PRAWN 26

mushroom dashi sushi rice risotto | elderflower fumet

TEMPURA OCTOPUS 22

rosemary tako | lotus root | pickled cucumber aioli

SANSHO PEPPER FILET MIGNON* 45

wild mushroom sansho pepper au poivre
smashed rainbow fingerling potato | sauteed asparagus

PAN SEARED DUCK BREAST* 38

duck fat turnips | miso truffle sweet potatoes | soy raisin gastrique

VEGETABLES

TRUFFLE MAITAKE MUSHROOMS 12

tempura fried | ponzu

CHARRED SHISHITO PEPPERS 12

katsuobushi | soy tare | furikake

CRISPY BRUSSEL SPROUTS 12

house made eel sauce | crispy garlic chili | lime

*may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness especially if you have certain medical conditions.

NIGIRI | SASHIMI

1 piece | 2 piece

AKAMI* 6 | 12
lean bluefin tuna

CHU-TORO* 7 | 14
medium fatty bluefin tuna

OTORO* 9 | 18
extra fatty bluefin tuna

SAKE* 6 | 12
king salmon

HAMACHI* 5 | 10
yellowtail

KANPACHI* 7 | 14
amberjack

HOTATE* 8 | 16
hokkaido scallop

IKURA* 7 | 14
salmon roe

SHIMA AJI* 7 | 14
striped jack

MADAI* 6 | 12
sea bream

SABA* 6 | 12
mackerel

DOMESTIC UNI* 12 | 24
sea urchin

JAPANESE UNI* 18 | 36
hokkaido sea urchin

JAPANESE A5 WAGYU* 18
summer truffle

CHEF'S SELECTION

NIGIRI MORIWASE 75
8 pieces with premium toppings

12 COURSE CHEF'S TASTING OMAKASE 125
reservations required | wednesday 6pm + 8pm

17 COURSE CHEF'S TASTING OMAKASE 175
reservations required | thursday-saturday 5:30pm + 8pm

SWEETS

MINI MATCHA CHEESECAKE 5

MINI MANGO CHEESECAKE 5

AZUKI RED BEAN ICE CREAM 5

MATCHA ICE CREAM 5

TEMAKI

SAKE* 8
king salmon | shiitake mushroom
scallion | lightly seared

AKAMI* 8
spicy tuna | fried garlic | togarashi
microgreen

OTORO* 12
bluefin fatty tuna | pickled daikon
radish | scallion

HAMACHI* 8
japanese yellowtail | scallion
garlic chili pepper oil

MADAI* 9
japanese sea bream | ginger scallion oil
lightly seared

EBI 7
tempura shrimp | japanese mayo
togarashi

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