



chef partner RAHEEM SEALEY
chef de cuisine MONIKA DOMINGUEZ
sushi chef SANDRA PRIETO

- dry aged

SUSHI

NIGIRI [2PC]
SCALLOP* umeboshi, lime zest 18
• SALMON BELLY* ikura, truffle oil 18
• TORO* uni 22
• HAMACHI* kizami wasabi, fresno 18
• BLUEFIN TUNA* smoked pepper relish 21
UNAGI white sesame 15
A5 WAGYU* truffle butter, negi, truffle 32
BBQ SMOKED BRISKET pickle 20

HAND ROLL [1PC]
UNAGI* cucumber, puff rice 15
• TORO* uni, tobiko 24
SCALLOP* truffle ponzu, shallot, negi 20
• HAMACHI* wasabi mayo, avocado 18
• BLUEFIN TUNA* smoked pepper relish, avocado 21
• SALMON BELLY* truffle oil, ikura, panko 18
VEGGIE carrot, cucumber, avocado 14

GUNKAN [2PC]
BBQ SHORT RIB puff rice, negi 22
OXTAIL jus, panko 24
KING CRAB* tobiko, ponzu mayo, chive 30
BBQ PORK BELLY negi, quail egg 25

COLD

STRACCIATELLA shiso pesto, xo sauce, honey, sourdough 19
SHISO SALAD parmesan dressing, furikake, quail ramen egg 20
SCALLOP CRUDO* warm salami miso vinaigrette, crispy shallot 24
• SLICED HAMACHI* coconut vin, lychee relish, smoked herb oil 23
• SEABASS CRUDO* truffle ponzu, daikon, carrot, cucumber 22
• BLUEFIN TUNA* smoked pepper relish, red shiso, chili oil 25
A5 CARPACCIO* truffle aioli, parmesan, sourdough 55

HOT

MISO CORN BREAD ikura, uni 18
SAUSAGE STUFFED SHISHITO ponzu mayo, bbq, itogaki bonito 17
CRISPY OCTOPUS tartare sauce 14
SMOKED BRISKET CROQUETTE sweet potato, white bbq, parmesan 16
DUCK DUMPLINGS jus, crispy duck furikake 24
SMOKED CHICKEN LOLLIPOP bbq, chive 24
GRILLED OCTOPUS red thai curry, chili oil, herb salad 32
SMOKED STICKY RIBS bbq, negi, puff rice furikake 35
• BBQ TORO brown butter ponzu, negi 35
CHILEAN SEA BASS coconut curry, miso butter, herbs 45
KING CRAB grilled citrus butter, yuzu salt 70
UNI RICE king crab, uni butter, ikura 42
OXTAIL UDON NOODLE braised oxtail, jus, cured egg yolk 30

SHISO CHICKEN, PLEASE half fried, half smoked, bbq, pickle, negi waffle 38

STEAK

SIRLOIN FLAP STEAK [8oz]* beef fat vinagrette 49
RIBEYE [32oz]* beef fat vinaigrette, truffle butter, wasabi crema 190
JAPANESE A5 RIBEYE* [4oz min] truffle butter 25/oz

SMOKED

build your own temaki. served with nori.
PORK BELLY bbq, pickle, sushi rice, wasabi 30
SMOKED SHORT RIB sushi rice, bbq, pickle 70

SIDES

AMOR'S CORN BREAD SERVICE honey butter 14
CRISPY POTATO salami vinaigrette, cheese, charred negi sour cream 18
BROCCOLINI fermented black bean vinaigrette, shiso furikake 16
SHIITAKE wasabi pea puree, brown butter ponzu, pea shoots 20
SAKE GLAZED CREAMED CORN parmesan, shichimi 14

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.