



EXECUTIVE CHEF OMI HIGA FEATURES

From the Bar

Dassai 45 Junmai Daiginjo 300ml \$40

Mild sweet aroma/ fruity/ smooth finished

Snow White \$14

lichiko/ apple sake/ lycee/ lime/ simple

Purple Rain \$13

Lavender gin/ pineapple sake/ lime/ simple

Ilchiko Highball \$12

lichiko/ topo chico/ lemon

From the Kitchen

Japanese Wagyu Shumai \$11

Premium wagyu dumpling/ truffle ponzu/ garlic crunch

Spicy Shrimp Tacos \$8

Shrimp/ eggplant/ shiitake mushroom / cauliflower / wonton chips / chili sauce / pickle onion / micro cilantro and 3 kinds of cheese

Teriyaki Beef Tacos \$9

Teriyaki TX wagyu Beef / avocado / shiitake/ onion/ tomato/ wonton tostada

Featured Sushi & Sashimi

Chef Omi's Premium Tasting Omakase: *limited availability, ask your server for details*

Otoro Tataki \$12 seared outside soy marinated bluefin belly

A5 Wagyu: \$13 Hokkaido A5 Grade Beef

Salmon Truffle \$10

Akamutsu: \$11 Japanese sea perch

Japanese Hokkaido Uni \$13 Sea Urchin

Kinki: \$11 Japanese rock fish

Kinmedai: \$8 goldeneye snapper

Seared Scallop with Burgundy Truffles & Quail Egg: \$10

Yellowtail with foie gras: \$10 yellowtail with foie gras topped with Asian pear jam

Madai with caviar: \$10 Japanese red seabream topped with Osetra Caviar

Yuzu Salmon Crudo \$15

salmon, salmon skin, baby kale, yuzu juice, yuzu oil, dehydrated seaweed, dashi, lime zest, lemon zest, wasabi yuzu (contain sesame)

Veggie Roll \$16

Enoki / Sprouts / Lettuce / Cucumber / Seaweed Salad/ Avocado / Red Onions / Broccolini / Crispy Leeks / Champagne Vinaigrette

Need a reservation for next time? Sign into [Tock.com](https://www.tock.com) and book your reservation with us!