

FIGHT FIGHT FIGHT



SHAREABLES

EDAMAME 10
CHILI-GARLIC OR SMOKED SEA SALT

CUCUMBER SUNOMONO 10
WAKAME, SESAME, AGED SOY

KATSU SANDO* 35
WAGYU, SWEET SOY, TÔGARASHI
[ADD SEA URCHIN* MP]

KUSHIYAKI 18
WAGYU, TERIYAKI, PICKLED ONION

A5 TALLOW FRIES 14
TOKYO SPICE, YUZU KEWPIE

TEMPURA ASPARAGUS 15
TARE SAUCE, CURED YOLK

MUSHROOM GYOZA 15
HOUSE UMAMI POWDER, EEL SAUCE

SHISHITO PEPPERS 14
PANKO, BLACK GARLIC

OKONOMIYAKI 18
GRIDDLE CAKE, PORK BELLY, BONITO

CHICKEN KARAAGE 18
HONEY GLAZE, MISO RANCH



RAW

MARKET OYSTER* MP
CITRUS DASHI OR BROILED MISO BUTTER
[FRESH GRATED WASABI +12]

OCTOPUS USUZUKURI 22
SASHIMI, SEASONAL GREENS, CITRUS DRESSING

TUNA TARTARE* 24
RICE CRACKER, SALMON ROE

YELLOWTAIL JALAPEÑO* 26
COCONUT, NORI OIL
[ADD CAVIAR BUMP* +36]

MIYABI (ME-YAH-BE)

A SHARED CULINARY EXPERIENCE
SHAREABLES | RAW | SIGNATURE | DESSERT
CURATED BY CHEF ALFREDO BUENO

MIYABI	PREMIUM	DELUXE
[85 PER GUEST]	[115 PER GUEST]	[195 PER GUEST]



SIGNATURES

WAGYU HARAMI STEAK* 58 (6OZ)
SHISO CHIMICHURRI, HEIRLOOM CARROTS

GRILLED SEABASS 38
TOGARASHI, MISO, GARLIC AIOLI

TEMPURA SOFT SHELL CRAB & UDON 30
MAITAKE, CAVIAR, UNI CURRY

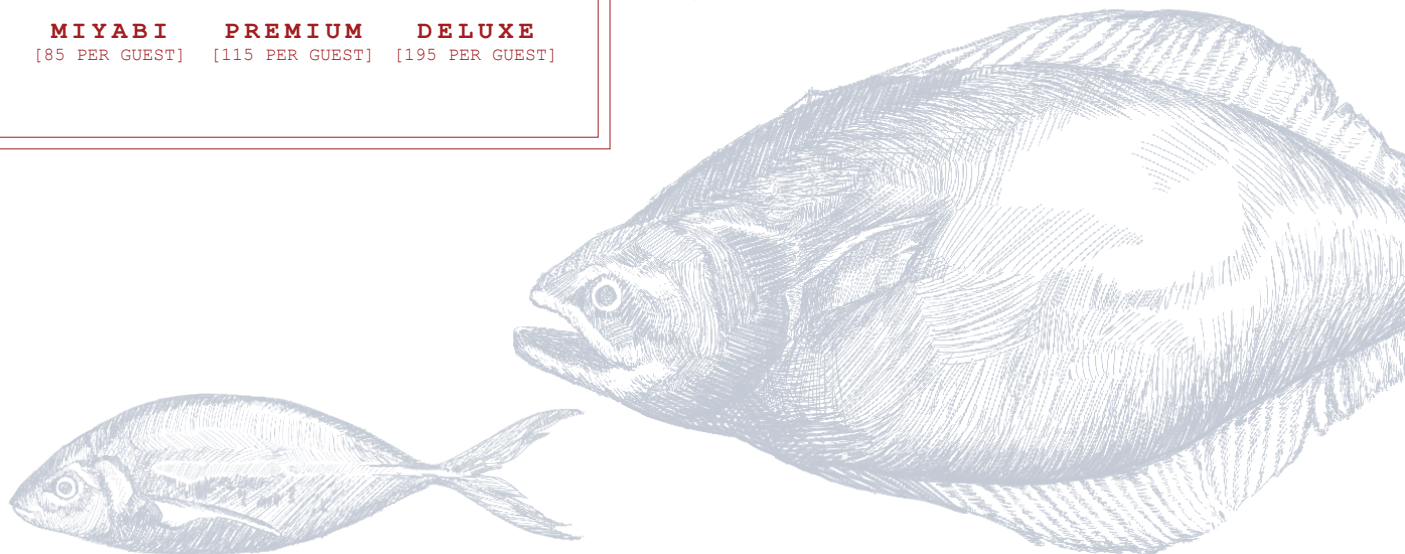
DONABE FRIED RICE 36
CHICKEN THIGH, MUSHROOMS, CURED YOLK
[TABLESIDE FOR TWO] [ADD A5 MIYAZAKI +40]

HAMACHI KAMA 30
PONZU, CHIVES, RED YUZU KOSHÔ

A5 RESERVE* MP

EXCLUSIVE OFFERING OF JAPANESE A5 WAGYU

ROASTED A5 BONE MARROW
TOASTED BRIOCHE, PICKLED ONION, GARLIC CONFIT



CHEF DE CUISINE: ALFREDO BUENO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.