

FLIGHT FLIGHT FLIGHT



SHAREABLES

CUCUMBER SUNOMONO 9
WAKAME, SESAME, AGED SOY

EDAMAME 11
CHILI-GARLIC OR SMOKED SEA SALT

OCTOPUS USUZUKURI 21
SASHIMI, GREENS, CITRUS DRESSING

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

MISO SOUP 9
MAITAKE, GREEN ONIONS

CRISPY PORK BELLY 15
BONITO FLAKES, SWEET SOY

CHICKEN KARAAGE 18
HONEY GLAZE, MISO RANCH



RAW

MARKET OYSTER* MP
YUZU MIGNONETTE OR BROILED MISO BUTTER

YELLOWTAIL JALAPEÑO* 27
COCONUT, NORI OIL

WAGYU TATAKI* 27
SHISHITO PONZU, GOLDEN EGG, GARLIC CHIPS
[ADD CAVIAR BUMP* +36]



MIYABI (ME-YAH-BE)

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

MIYABI [85 PER GUEST] **PREMIUM** [120 PER GUEST]

DELUXE
[195 PER GUEST]
INCLUDES SAKE FLIGHT

SAKE FLIGHT
CURATION OF THREE 3 OZ POURS
[40 PER GUEST]



SIGNATURES

RIBS & BAO 49
12-HR BRAISED SHORT RIB, SWEET & SOUR GLAZE

SEA BASS 38
EDAMAME, MISO BUTTER EMULSION

RED PRAWNS & UDON 35
CAVIAR, UMAMI CURRY

DONABE FRIED RICE 34
CHICKEN THIGH, MUSHROOMS, CURED YOLK
[TABLESIDE FOR TWO] [ADD A5 MIYAZAKI +30]



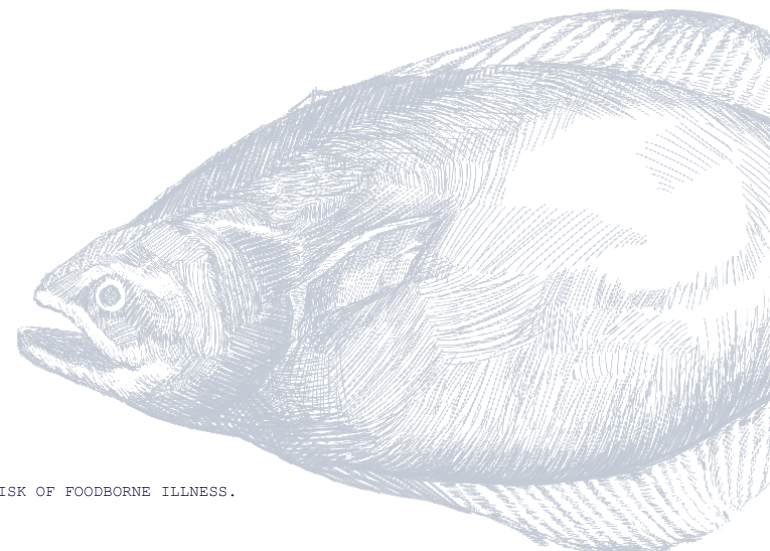
A5 RESERVE

REFINED EXPRESSION OF JAPANESE WAGYU

'THE KATSU BOX'* 125
3.5OZ A5 WAGYU CUTLET

MISO SOUP | PICKLES | STEAMED RICE
*HOT STONE PREPARED

CURATED SAKE PAIRING 16
TAMAGAWA 'HEIRLOOM' RED LABEL GENSHU



CHEF DE CUISINE: ALFREDO BUENO

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