



CHILLED PREPARATIONS

OCTOPUS USUZUKURI sashimi, greens, citrus dressing 24

MARKET OYSTER* yuzu mignonette or broiled miso butter MP

YELLOWTAIL JALAPEÑO* coconut ponzu, nori oil 27

WAGYU TATAKI* shishito ponzu, egg yolk jam, garlic chips 27

TUNA CARPACCIO* truffle, nikiri soy, chives 39

KISSA CLASSICS

CRISPY TUNA* 18

serrano, creamy avocado

EDAMAME 11

chili-garlic or smoked sea salt

KATSU SANDO* 35

wagyu. sweet soy, togarashi

TEMPURA ASPARAGUS 15

tare sauce, cured yolk

A5 TALLOW FRIES 14

tokyo spice, yuzu kewpie

KUSHIYAKI* 10

wagyu, teriyaki, pickled onion

CUCUMBER SUNOMONO 9

wakame, sesame, aged soy

CHICKEN KARAAGE 18

honey glaze, miso ranch

CHARCOAL MUSHROOMS 12

teriyaki, wasabi aioli

CHEF'S SIGNATURES

RIBS & BUNS 52

24hr braised short rib, sweet & sour glaze

GRILLED BRANZINO 38

miso butter, black garlic aioli

DONABE RICE 34

chicken thigh, mushrooms, cured yolk
add A5 miyazaki wagyu +30

THE KATSU BOX* 125

3.5 oz A5 wagyu cutlet
miso soup | pickles | steamed rice
-hot stone prepared-

38 OZ SHOGUN STEAK* 195

koji-aged ribeye, binchotan char,
furikake butter



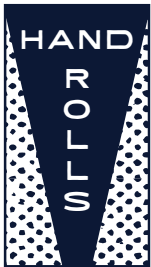
[2 PCS]

AKAMI | lean cut tuna 18
CHU TORO | medium fat bluefin tuna MP
O TORO | fatty bluefin tuna MP
HAMACHI | yellowtail 17
MADAI | sea bream 18
SAKE | faroe island salmon 16
IKURA | marinated salmon roe 18
UNAGI | freshwater eel 17
MIYAZAKI | A5 wagyu 25

HOKKAIDO UNI | sea urchin MP
SHIMA AJI | stripejack 19
KANPACHI | amberjack 19
HOKKAIDO HOTATE | scallops 24

CHEF'S SELECTION NIGIRI
[5 PCS] 43 // [7 PCS] 59

CHEF'S SELECTION SASHIMI
[10 PCS] 69 // [14 PCS] 99



BLUE CRAB* | tobiko, avocado, cucumber 19
SPICY TUNA* | cucumber 16
SALMON* | chives 15
HAMACHI* | yushu kosho, truffle 19
MCFW Best Bite Award Winner
MAINE LOBSTER* | avocado, kewpie 24



888* | salmon, tuna, hamachi, spicy miso 29
HACHI* | blue crab, avocado, cucumber, serrano 29
CRUNCHY TUNA* | spicy tuna, tobiko, avocado, rice cracker 20
SURF & TURF* | lobster, wagyu, shiso chimichurri 39
GARDEN ROLL | avocado, asparagus, yuzu jicama 20
SAKE AVOCADO* | salmon, avocado, spicy miso, tobiko arare 20
YUZU HAMACHI* | yuzu kosho, truffle, avocado, jicama 29



MIYABI

A SHARED CULINARY EXPERIENCE
CURATED BY CHEF ALFREDO BUENO

SHAREABLES / RAW /
SIGNATURE / DESSERT

PREMIUM
[120 PER GUEST]

DELUXE
[195 PER GUEST]
includes sake flight

SAKE FLIGHT
[40 PER GUEST]
curation of three 2oz pours

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**A SERVICE CHARGE OF 22% WILL BE ADDED TO PARTIES OF 8 OR MORE