CHILLED PREPARATIONS

MARKET OYSTER* yuzu mignonette or broiled miso butter MP

OCTOPUS USUZUKURI sashimi, greens, citrus dressing 24

YELLOWTAIL JALAPEÑO* coconut ponzu, nori oil 27

TUNA CARPACCIO* truffle, nikiri soy, chives 38

FUJI SALMON* yuzu kosho, avocado puree, seasonal citrus 32

CUCUMBER SUNOMONO wakame, sesame, aged soy 9

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

MISO SOUP 9
green onions, mushrooms

CHICKEN KARAAGE 18
honey glaze, miso ranch

CHARCOAL MUSHROOMS 12
teriyaki, wasabi aioli

CHEF'S SIGNATURES

RIBS & BAO 52
12hr braised short rib, sweet & sour glaze

MAINE SCALLOPS 40
japanese curry, caviar, rice

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-

40 OZ SHOGUN STEAK* 195
koji-aged ribeye, binchotan char,
furikake butter

*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.

888

NIGIRI* + SASHIMI*

[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

HAND ROLLS

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

REMASTERED ADDITIONS

CAVIAR BUMP*
[36]

FRESH GRATED WASABI
[15]

SIGNATURE ROLLS

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

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MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**A SERVICE CHARGE OF 22% WILL BE ADDED TO PARTIES OF 8 OR MORE