

o ya

nigiri

- WARM BRAISED SHIITAKE MUSHROOM anise hysop, truffle honey sauce 8
SCARLET SEA SCALLOP white soy yuzu sauce, yuzu tobiko* 8
BLUEFIN MAGURO soy braised garlic, micro greens* 18
SOY MARINATED SALMON truffle oil, green onion* 12
FRIED KUMAMOTO OYSTER yuzu kosho aioli, squid ink bubbles 14
SALMON TATAKI torched tomato, smoked salt, onion aioli* 12
KARIKARI CRISPY SESAME CHICKEN SKIN yuzu honey pickled ginger, schmaltz powder 12
PERUVIAN STYLE BLUEFIN CHUTORO TATAKI aji panca sauce, cilantro pesto* 18
HAMACHI spicy banana pepper mousse* 14
LEGS & EGGS tiny maine lobster legs, russian ossetra caviar, tomalley aioli* 27
IKA uni butter, uni powder, micro sea beans, shiso* 16
FOIE GRAS balsamic chocolate kabayaki, claudio corallo raisin cocoa pulp, sip of aged sake* 33
WARM CHIVE BLOSSOM OMELETTE sweet dashi sauce, shiso 9
SALMON unfiltered wheat soy moromi* 12
SANTA BARBARA SEA URCHIN & RUSSIAN OSSETRA CAVIAR* 38
BLUEFIN CHUTORO republic of georgia herb sauce* 18
GRILLED SALMON SKIN smoked aioli, kizami nori 10
NEGIHAMA yellowtail, scallion, tobanjan* 17
KYOTO STYLE BLACK TRUMPET MUSHROOMS garlic, soy 14
WARM EEL thai basil, kabayaki, fresh kyoto sansho 18
HOMEMADE FINGERLING POTATO CHIP perigord truffle 16
HAMACHI BELLY yuzu soy marinated sea urchin* 18
WILD SANTA BARBARA SPOT PRAWN garlic butter, white soy, preserved yuzu* 20
LANGOUSTINE TEMPURA ao nori, spicy langoustine sauce, lemon zest 18
BLUEFIN MAGURO caramelized onion, foie gras ponzu, crunchy gobo* 18
SALMON o ya mayonette, wasabi tobiko, shiso* 12
SANTA BARBARA SEA URCHIN blood orange, homemade soy* 21
BLUEFIN CHUTORO mentaiko mayo, sesame* 18
HOUSE SMOKED WAGYU yuzu soy 24
IWASHI house-smoked wild Japanese sardine, 'quite spicy' pickled scotch bonnet, cilantro 16

sashimi

- KUMAMOTO OYSTER watermelon pearls, cucumber mignonette* market
HAMACHI TARTARE ginger verjus sauce, spiced chile oil* 15
ABALONE shiro dashi vinaigrette, nori shichimi 20
ARCTIC CHAR yuzu cured, sesame brittle, cumin aioli, cilantro* 21
BLUEFIN TUNA & SMOKED SALMON TARTARE warm mayonnaise, russian ossetra caviar (5g)* 38
SHIMA AJI hue style, kaffir oil, table salad* 21
SCOTTISH SALMON spicy sesame ponzu, yuzu kosho, scallion oil* 18
SALMON TARTARE cucumber yogurt coulis, argon oil, dill* 17
BLUEFIN TUNA TATAKI smoky pickled onion, truffle oil* 28
DIVER SCALLOP sage tempura, olive oil bubbles, meyer lemon* 18
SCOTTISH SALMON BELLY cilantro, ginger, hot sesame oil drizzle* 20
SUZUKI SEA BASS spicy cucumber vinaigrette, avocado, benitade, cilantro* 20
BLUEFIN TORO TARTARE ginger kimchee jus* 21
HAMACHI viet mignonette, thai basil, shallot* 21
SHIMA AJI & SANTA BARBARA SEA URCHIN ceviche vinaigrette, cilantro* 37
SEARED DIVER SCALLOP & FOIE GRAS shiso grapes, vin cotto* 25
SANTA BARBARA SEA URCHIN uni mousse, kuidashi gelee, tonka bean* 23
VENISON TATAKI porcini crema, ponzu oil 19
HOUSE SMOKED MOULLARD DUCK TATAKI foie gras kabayaki, arima sansho 18

Most nigiri and sashimi can also be traditionally prepared

vegetable

- ROASTED BEET SASHIMI myoga, wasabi white soy sauce, shiso 12
CHILLED DAIKON "DUMPLING" miso nut "cheese", homemade kimchee, wakame, spicy pine nut mayo 12
GRILLED SHIITAKE AND HEDGEHOG MUSHROOM SASHIMI rosemary garlic oil, sesame froth, soy 24

pork

- OKINAWAN BRAISED PORK boston baked heirloom rice beans, house kimchee, soy maple 18
TEA BRINED FRIED PORK RIBS hot sesame oil, honey, scallions 16
PORCELET TONKATSU seared foie gras, cabbage shiso slaw, dashi apple sauce, shiso 21

japanese wagyu beef

- NIKUJAGA SOY BRAISED STRIP LOIN carrots, turnips, and daikon 34
SAKE BRAISED SHORT RIBS dashi soy simmered potatoes 32
KUSHIYAKI OF STRIP LOIN 2 oz., roasted onion, yuzu kosho, maple soy sauce 70 • kobe 125
SEARED PETIT STRIP LOIN 2 oz., potato confit, sea salt, white truffle oil 70 • kobe 125
SEARED PETIT STRIP LOIN 2 oz., bone marrow chawan mushi, toasted garlic sake soy sauce 70
SEARED PETIT STRIP LOIN 2 oz., bone marrow chawan mushi, toasted garlic sake soy sauce 70 • kobe 125
ARAGAWA STYLE 8 oz., striploin with frites 279.99 • kobe 449.99

poulet rouge chicken

- CHOPPED TEA BRINED CHICKEN THIGHS cucumber, avocado, carrot, ponzu vinaigrette 12
YUZU BRINED CHICKEN WING BALLOTINE napa cabbage & shiitake stuffing, kimchee 14

truffles & eggs

- TAMAGO OMELETTE "ROLL" dashi sauce, perigord truffle, robiola cheese, chives 20
ONSEN EGG dashi sauce, truffle salt, homemade pickled garlic* 12
(Please allow 45 minutes for preparation)
QUAIL EGG CHAWAN MUSHI uni, trout roe, dashi, soy maple 20

somen & homemade soba

- WARM SOMEN NOODLES fried japanese big fin squid, onsen egg, iriko dashi, yuzu kosho 16
(Please allow 45 minutes for preparation)
WARM SEARED SPANISH OCTOPUS squid ink soba, bonito, mentaiko, meyer lemon 21
CHILLED SOBA NOODLES uni, soba dashi broth, nori, fresh wasabi 18
CHILLED SQUID INK SOBA NOODLES torched ika & uni, uni consomme, shiso 21

traditional & seasonal

- ANKIMO TORCHON karashi su miso, white soy yuzu 12
ANAGO TEMPURA tensuyu sauce, meyer lemon, sansho 19
GRILLED SABA house ponzu, spicy daikon, yuzu 15
GRILLED TEA BRINED QUAIL sansho, lemon zest 17
ROASTED HAMACHI KAMA house ponzu, spicy daikon, yuzu 20
MADAI SHIRAKO TEMPURA meyer lemon, parmigiano-reggiano 18
GRILLED MISO-MARINATED WILD BLACK COD lemon zest 28

other stuff

- FOIE GRAS GYOZA kyoto sansho, pink peppercorns 18
SILKEN TOFU TEMPURA maitake mushrooms, shoyu broth 21
MISO-MARINATED DELICE DE BOURGOGNE sip of aged sake 14

something crunchy in it

- SHISO TEMPURA WITH GRILLED LOBSTER charred tomato, ponzu aioli 33
SHRIMP TEMPURA bacon truffle emulsion, scallion ginger oil 18
WILD ROCK SHRIMP KAKIAGE herbal ocean broth, warm sesame mayo 16

salad

- O YA HOUSE SALAD red and green cabbage, spiced walnuts, viet mint, lemon 8
SEAWEED AND JAPANESE HERB SALAD dashi dressing 12
BLUEFIN TUNA TATAKI SALAD red onion, tomato, crunchy daikon bits, ponzu, toasted garlic* 28
CHILLED MAINE LOBSTER SALAD avocado, creamy yuzu dressing, micro greens, cucumber gelee 24

soup

- MISO shiitake and wild hedgehog mushrooms, tofu 8
CHICKEN BROTH foie gras shumai, tokyo leek 10
CLAM CHOWDER tempura bits, potato, pork fat drizzle and cracklin's 9

Before placing your order, please inform your server if anyone in your party has a food allergy.
May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*