

tapas / tapasu

Green papaya salad <i>Mangos, carrots, mixed nuts, Thai vinaigrette</i>	14
Cucumber salad <i>Sesame ginger dressing, pickled red cabbage, furikake</i>	12
Wakame salad <i>Seaweed, pickled danmuji, sesame dressing</i>	12
Kuro edamame <i>Garlic ginger dressing, togarashi, scallions</i>	18
Charred shishito peppers <i>Lemon garlic aioli, smoked sea salt, pickled cabbage</i>	18
Grilled maitake <i>Creamy sesame, yakitori glaze, chives, furikake</i>	19
Salmon belly skewers <i>yuzu aioli, furikake, pickled lotus root, micro cilantro</i>	22
Miso black cod skewers <i>Miso glaze, truffle aioli, pickled lotus root, chives</i>	24
Chicken yakitori <i>leeks, yuzu kosho, yakitori</i>	18
Beef negimaki <i>Sliced rib eye, scallions, truffle aioli, yakitori</i>	22
Veal curry gyozas <i>yellow curry broth, chives, pickled thai chilis</i>	24
Beef kimchi gyozas <i>kimchi broth, scallions, micro-cilantro</i>	24
Vegetable gyozas <i>mix of mushrooms, napa cabbage, bean sprouts, carrots</i>	20

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Raw Bar / Roba

Korean beef tartare

gochujang bbq sauce, tapioca crisp, kimchi aioli, house kimchi, soy cured egg yolk, togarashi

36

Bluefin tuna tartare

Citrus ponzu, truffle aioli, kimchi aioli, nori tapioca chips, kimchi cucumbers, soy cured egg yolk

36

Seared bluefin tuna tiradito

Togarashi crusted tuna, creamy sesame yuzu avocado crema, ginger salsa

28

Grilled toro belly

bluefin tuna belly, yakiniku sauce, scallions, danmuji

38

Bluefin tuna toro sashimi

truffle ají amarillo emulsion, yuzu avocado crema, scallions, yuzu honey

38

Mahi-mahi ceviche

leche de tigre, sweet potato crema, chulpe, japanese purple potato

26

Truffle hamachi tiradito

Hamachi sashimi, crispy potato, truffle ponzu, truffle aioli, serrano chiles

24

Salmon tiradito

truffle ponzu, avocado yuzu crema, serrano chiles

26

Classic Rolls

Bluefin tuna

19

Spicy bluefin tuna cucumber

19

Salmon avocado

19

Spicy salmon

19

Hamachi jalapeno

19

Vegetable

16

G7 Specialty Sushi Rolls

G1 <i>Torched Hamachi, avocado, pickled celery root, unagi sauce, spicy mayo, sakura lotus</i>	24
G2 <i>Hamachi, avocado, mushroom "unagi", asparagus</i>	24
G3 <i>Bluefin tuna, avocado, crunchy onions, cucumbers</i>	26
G4 <i>Torched salmon, avocado, chives, tempura flakes, pickles, beet aioli, ginger scallion salsa</i>	24
G5 <i>Naruto cucumber, hamachi, bluefin tuna, salmon, masago, pickled daikon</i>	22
G6 <i>Salmon, avocado, cucumber, topped with salmon, togarashi, wasabi mayo</i>	24
G7 <i>Akami, crispy onions, avocado, truffle aioli, spicy eel sauce</i>	26

Nigiris (2pcs)

Bluefin tuna <i>yuzu kosho, gold leaf</i>	20
Salmon <i>smoked salt, serrano, kizami, tzuke</i>	16
Orata <i>torched, ginger, scallion, soy sauce</i>	18
Hamachi <i>ponzu soy sauce, lemon zest</i>	18
Hamachi <i>ginger, red yuzu kosho</i>	18
Bluefin chutoro <i>smoked maldon salt, yuzu kosho</i>	22
Bluefin otoro <i>smoked truffle salt</i>	26
Bluefin toro flight <i>akami, chutoro, otoro</i>	32

Signatures

Duck duo platter	99
<i>5 spiced duck breast, duck confit fried rice, cucumbers, mixed pickles, scallion crepes</i>	
Beef fried rice	34
<i>marinated beef, onions, carrots, mushrooms, bean sprouts, sous vide egg yolk, kimchi aioli</i>	
Wild mushrooms rice bowl	34
<i>maitake, king trumpet, hon - shimeji, shiitake, mushroom unagi sauce, sous vide egg yolk</i>	
Chicken Katsu	29
<i>marinated fried chicken breast, korean BBQ sauce, house pickles</i>	
Roasted garlic noodles	29
<i>udon noodles, garlic butter, vegan parmesan scallions, chili oil</i>	
Curry street noodles	29
<i>egg noodles, baby bok choy, cilantro, pickled Thai chili, chili crisp</i>	

Sea / Umi

Miso Black Cod	48
<i>White miso, baby bok choy, pickled lotus root</i>	
Bakafrost salmon teriyaki	48
<i>carrot ginger puree, baby bok choy, teriyaki glaze</i>	
Grilled orata	44
<i>coconut green curry mojo, broccolini, thai sofrito</i>	
Fish & chips	42
<i>mahi mahi katsu, fried lotus chips, yuzu lemon tartar sauce</i>	

Land / Tochi

Coconut yellow curry cornish hen	46
<i>yellow curry, broccolini, smashed potatoes, chili crisp, micro cilantro</i>	
Sticky BBQ back ribs	54
<i>5 spiced BBQ sauce, scallions, sesame seeds, house pickles</i>	
Bone-in veal chop katsu	79
<i>pickled red cabbage, tonkatsu sauce, kimchi aioli</i>	

Foster Charcoal Grill

12 oz Reserve cut (upon availability)	69
<i>Aged ribeye cap, marble potatoes, baby bok choy, shiso chimichurri</i>	
12 oz Center cut	64
<i>Aged center cut steak, black garlic, grilled broccolini, wild mushrooms</i>	
16 oz Boneless aged ribeye	74
<i>Marble potatoes, baby bok choy, shiso chimichurri</i>	
26 oz Bone-in ribeye	98
<i>prime aged ribeye, sesame asparagus, yakitori</i>	
54 oz Tomahawk for 2	196
<i>Prime aged tomahawk, mushrooms, broccolini, marble potatoes, yuzu shiso chimichurri</i>	

All entrées will be served with a side of white rice (optional)

Sides

Smashed Potatoes	9
Sesame grilled asparagus	9
Broccolini	9
Baby bok choy	9

Desserts / Okashi

Lava Cake <i>miso caramel, chocolate streusel, vanilla ice cream</i>	20
Mille-feuille <i>Citrus cheesecake mousse, yuzu lemon curd, orange fluid gel, fresh mango</i>	24
Pavlova <i>baked meringue, raspberry semifreddo, raspberry espuma, raspberry fluid gel, strawberry sauce</i>	24
G7 doughnuts <i>served with miso caramel and whiskey chocolate</i>	20

Hot Beverages

Japanese tea service	8
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After Dinner Liqueurs

Zachlawi fig Arak	16
Zachlawi pistaccio Arak	16
Elite Arak	16
Sambuca	16
Hazelnut	16
Cognac	

20% service charge will be added to your bill