

APPS & STARTERS

Edamame with Sea Salt ❶	\$11
Cucumber Chili Crunch Salad ❶	\$15
Maine Oysters on the Half Shell	4 \$32 / 12 \$89
Served in a Citrus-Forward Leche Amarilla Del Tigre with a Hint of Sweetness from the Oyster	
Japanese Yellowtail Ceviche	\$24
Yellowtail, Red Onion, Cucumber, Cilantro, Lemon Juice, Sea Salt	
Butterfish Spoon	\$26
Toro, Uni, Ikura, Ponzu (2) Additional Spoon + \$12	
Salmon Burrata	\$24
Salmon, Fresh Burrata Cheese, Yuzu Olive Oil, Honey Truffle, Sea Salt	
Tuna / Toro Wasabi	\$26 / \$38
Bluefin Tuna Belly Sashimi, Pickled Fresh Wasabi, Special Shoyu	
Truffle Sashimi	\$32
Tuna, Yellowtail, Black Truffle, Yuzu Ponzu Vinaigrette, White Truffle Oil	
White Truffle Scallop Carpaccio	\$32
Hokkaido Scallop, Black Truffle, Yuzu, Yuzu Kosho, Olive Oil, White Truffle Oil, Sea Salt Add Uni + \$18	

SUSHI

2 Nigiri Pieces Per Order

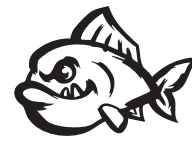
Tuna • Shoyu with Chili Crunch	\$10
Albacore • Ponzu and Scallion	\$12
Toro • Shoyu, Kizami Wasabi	\$16
Seared Toro • Shoyu, Kizami Wasabi	\$18
Salmon • Soy Sauce and Sesame	\$10
Seared Salmon Belly • Yuzu and Salt	\$12
Yellowtail • Yuzu and Ponzu	\$10
Scallop • Yuzu and Salt	\$12
Uni • Shoyu, Kizami Wasabi	\$20
Unagi • Sweet Soy Glaze	\$12
Unagi Foie Gras • Sweet Soy Glaze	\$18
A5 Wagyu • Sweet Shoyu, Yuzu Kosho	\$20
Ebi • Tobiko (Flying Fish Roe) Yuzu-Citrus	\$18
Madai • Yuzu Juice and Black Sea Salt	\$16
Shima Aji • Ponzu, Ginger and Scallion	\$18
Kimedai • Soy Sauce and Yuzu Kosho	\$16

DRINKS

Soft Drinks	\$5
Unsweetened Iced Tea	\$5
Lemonade	\$5
Bottled Water	\$8
Sparkling Water	\$8

❶ Vegan

Japanese Cherry Blossom	\$14
Lychee forward mocktail with a sour cherry undertone	
Jackfruit Pandan Delight	\$14
Tropical and fruit forward with fresh muddled Pandan Leaves for added floral and aromatic components	



BUTTERFISH

BUTTERFISH *Omakase Experience*

The Signature	\$59
<i>2 Apps, 12 Sushi, 2 Handrolls</i>	
Edamame and Sashimi	
Salmon x 2 Yellowtail x 2 Scallop x 2	
Toro Handroll	
Tuna x 2 Albacore x 2 Toro x 2	
Blue Crab Handroll	

The Premium	\$98
<i>3 Apps, 12 Sushi, 2 Handroll</i>	
Edamame, Sashimi, Salmon Burrata	
Tuna x 2 Albacore x 2 Toro x 1	
Seared Toro x 1	
Toro Handroll	
Yellowtail x 1 Salmon Truffle x 1 Uni x 1	
Scallop x 1 Unagi Foie Gras x 1 A5 Wagyu x 1	
Blue Crab Handroll	

The One	\$49
<i>2 Apps, 8 Sushi, 2 Handrolls</i>	
Edamame and Sashimi	
Salmon x 2 Yellowtail x 2	
Toro Handroll	
Tuna x 2 Albacore x 2	
Blue Crab Handroll	

Signature GRAB HANDROLLS

Toro Caviar	\$18	A5 Wagyu Uni	\$28
Toro Uni	\$18	Unagi Foie Gras	\$18
Salmon Truffle	\$16	Surf & Turf (Blue Crab & Wagyu)	\$30
Scallop Uni	\$18	Seared Ebi (Shrimp) with Caviar	\$28
Foie Gras Sea Salt	\$16		
A5 Wagyu	\$18		

Classic GRAB HANDROLLS

Avocado ❶	\$8
Kampyo (Squash/Pumpkin Family) ❶	\$8
Inari (Sweet Marinated Tofu Pocket) ❶	\$8
Spicy Tuna • Shoyu and Scallion	\$10
Toro • Shoyu, Kizami Wasabi, Scallion	\$14
Salmon • Shoyu and Sesame	\$10
Scallop • Yuzu Kosho, Black Sea Salt	\$12
Yellowtail • Ponzu and Yuzu Kosho	\$10
Blue Crab	\$12

Japanese Melon & Yuzu Refresher	\$16
Comparable to a honeydew and paired with fresh Yuzu juice (never from concentrate).	
Bright, crisp, refreshing	
<i>Bring your own airplane bottle for a \$2 discount on mocktails</i>	

Say "Thank You" to Chef by buying him a drink \$6