

SHARED PLATES

Edamame with Sea Salt V	\$11
Cucumber Chili Crunch Salad V	\$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	\$26
Yellowtail, Red Onion, Cucumber, Cilantro, Lemon Juice, Sea Salt	
Miso Black Cod	\$42
Buttery Black Cod Marinated in a Sweet and Savory Miso Glaze	
Salmon Burrata	\$26
Salmon, Fresh Burrata Cheese, Yuzu Olive Oil, Honey Truffle, Sea Salt	
Tuna / Toro Wasabi	\$34/ \$42
Bluefin Tuna Belly Sashimi, Pickled Fresh Wasabi, Special Shoyu	
Salmon Belly Crudo	\$26
Salmon Belly Drizzled with a Bright, Umami-Rich Yuzu Miso Reduction.	
Truffle Sashimi	\$32
Tuna, Yellowtail, Black Truffle, Yuzu Ponzu Vinaigrette, White Truffle Oil	
White Truffle Scallop Carpaccio	\$36
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	\$12
Albacore • Ponzu and Scallion	\$12
Toro • Shoyu, Kizami Wasabi	\$18
Seared Toro • Shoyu, Kizami Wasabi	\$20
Salmon • Soy Sauce and Sesame	\$10
Seared Salmon Belly • Yuzu and Salt	\$12
Seared Salmon • Plancha Sauce	\$13
Yellowtail • Yuzu and Ponzu	\$12
Kanpachi • Ponzu Jalapeno	\$14
Scallop • Yuzu and Salt	\$14
Uni • Shoyu, Kizami Wasabi	\$24
Unagi • Sweet Soy Glaze	\$12
Unagi Foie Gras • Sweet Soy Glaze	\$18
A5 Wagyu • Sweet Shoyu, Yuzu Kosho	\$25
Ebi • Tobiko (Flying Fish Roe) Yuzu-Citrus	\$18
Madai • Yuzu Juice and Black Sea Salt	\$16
Shima Aji • Ponzu, Ginger and Scallion	\$20
Kimedai • Soy Sauce and Yuzu Kosho	\$24
Fluke • Yuzu Juice and Oba Leaf	\$14
Suzuki • Yuzu and Ponzu	\$14
Sagoshi • (Japanese Mackerel) Ponzu and Oroshi with Scallion	\$14

DRINKS

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

ADD ONS & SIDES

Add Caviar To Any Menu Item	\$22	Side House Made Chili Crunch	\$3
Add Uni To Any Menu Item	\$18	Side Yuzu Kosho	\$3
Side Spicy Mayo	\$2	Add White Truffles To Any Menu Item	\$12



BUTTERFISH

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Omakase Experience

The Signature	\$79
2 Apps, 10 Sushi, 2 Handrolls	
Edamame and Sashimi	
Salmon x 1 Yellowtail x 1 Scallop x 1 Suzuki x 1 Sagoshi x 1 Toro Handroll	
Tuna x 1 Toro x 1 Albacore x 1 Unagi x 1 Fluke x 1 Blue Crab Handroll	

The Premium	\$99
3 Apps, 12 Sushi, 2 Handroll	
Edamame, Sashimi, Salmon Burrata	
Tuna x 1 Albacore x 1 Toro x 1 Kanpachi x 1 Suzuki x 1 Oyster on the Half Shell 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	\$69
2 Apps, 8 Sushi, 2 Handrolls	
Edamame and Sashimi	
Yellowtail x 1 Salmon x 1 Fluke x 1 Suzuki x 1 Toro Handroll	
Tuna x 1 Albacore x 1 Toro x 1 Scallop x 1 Blue Crab Handroll	

Signature GRAB HANDROLL

Toro Caviar	\$28	A5 Wagyu Uni	\$30
Toro Uni	\$28	Unagi Foie Gras	\$18
Salmon Truffle	\$20	Surf & Turf	\$40
Scallop Uni	\$24	Blue Crab, Wagyu, Hokkaido Uni	
Foie Gras Sea Salt	\$20	Botan Ebi (Shrimp)	\$28
A5 Wagyu	\$25	with American Sturgeon Caviar	

Classic GRAB HANDROLLS

Spicy Cucumber	\$9
Avocado V	\$9
Kampyo (Squash/Pumpkin Family) V	\$9
Inari (Sweet Marinated Tofu Pocket) V	\$9
Spicy Tuna • Shoyu and Scallion	\$12
Toro • Shoyu, Kizami Wasabi, Scallion	\$18
Salmon • Shoyu and Sesame	\$12
Scallop • Yuzu Kosho, Black Sea Salt	\$12
Yellowtail • Ponzu and Yuzu Kosho	\$12
Blue Crab	\$12



3% surcharge is applied to all credit card transactions. Automatic gratuity of 20% added to parties of 5 or more guests.