



RAW

SEASONAL OYSTERS* 24

half dozen dressed oysters

JALAPEÑO HAMACHI* 18

japanese yellowtail | orange supreme | togarashi | yuzu tobiko | ponzu

BROWN BUTTER SHIMA AJI* 24

japanese striped jack | green tea ponzu | maitake mushroom
brown butter emulsion

COCONUT KING SALMON* 18

shiro dashi | heirloom tomato | basil oil | coconut foam

JAPANESE SEA BREAM CRUDO* 18

pickled asian pear | basil oil | tosazu

BLUEBERRY SMOKED HAMACHI* 20

yellowtail smoked in applewood chips | marcona almond
raspberry | blueberry vinaigrette

POPPING TUNA* 24

bluefin tuna | popping rice | jalapeño aioli | garlic chili crunch | lemon zest

UMETATE* 22

hokkaido scallop | shiso emulsion | ume vinaigrette | fried shallot
lemon oil | yuzu jelly

ROLLS

SPICY TUNA* 16

spicy bluefin tuna | cucumber | jalapeño | house made eel sauce

SURF + TURF* 26

japanese a5 wagyu | shrimp tempura | white truffle aioli
grilled asparagus | caramelized onion | house made eel sauce

GREAT WHITE* 20

hokkaido scallop | hamachi | avocado
honey wasabi aioli | bubu arare

THE LUXURY ROLL* 28

alaskan king crab | king salmon | bluefin tuna | cucumber
honey wasabi aioli | truffle | gold dust

DRAMA QUEEN* 18

spicy bluefin tuna | seared hamachi | avocado | jalapeño
tobiko | jalapeño aioli

ABURI SAKE* 18

king salmon | seasonal white fish | avocado | lemon zest
aioli | truffle cheese | house made eel sauce

norikase

ノリカセ

blending traditional and
modern Japanese + French
cuisine in a contemporary
atmosphere.

our omakase is a chef
to guest speakeasy
experience. offering fresh
fish flown in from around the
world.

SIDES

PICKLED CUCUMBER SALAD 8

WAKAME SALAD 6

SOUP DU JOUR 10

GARLIC BUTTER EDAMAME 7

FRESH GRATED WASABI 8/G

SHIZUOKA PREFECTURE



LAND + SEA

TAKO FRISEE SALAD 20

grilled miso yuzu butter octopus | lemongrass vinaigrette | radish

KARAAGE 16

5 spice umami chicken | pickled onion | tobanchan aioli

KING CRAB CLAY POT RICE 38

king trumpet mushroom | okra | string bean
fried egg | ama ponzu

YUZU DIVER SCALLOPS* 32

brown butter mushroom | sea beans | yuzu foam

CHILEAN SEA BASS EN PAPILLOTE* 45

miso truffle butter beurre blanc | baby bok choy | shiitake mushroom
pickled carrot

BLACK TIGER PRAWN 30

smoked gouda polenta cake | dashi bacon jam | poached egg

SANSHO PEPPER FILET MIGNON* 45

wild mushroom au poivre | sauteed brocolini | potato fondante

RIBEYE* 65

beef au ju | shimeji mushroom | romanesco |
rainbow fingerling potato | rainbow carrot

SICHUAN PEPPER BEEF WELLINGTON* 65

beef fat roasted carrots | maitake shiitake duxelle
pommes puree | beef au ju

PAN SEARED DUCK BREAST* 38

fuji apple farro | charred fennel | apple cider gastrique

VEGETABLES

TRUFFLE MAITAKE MUSHROOMS 13

tempura fried | ponzu

CHARRED SHISHITO PEPPERS 12

katsuobushi | soy tare | furikake

CRISPY BRUSSEL SPROUTS 12

house made eel sauce | crispy garlic chili | lime

*may contain raw or undercooked ingredients. consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of food born illness especially if
you have certain medical conditions.

*20% gratuity for parties of five or more

NIGIRI | SASHIMI

1 piece | 2 piece

AKAMI* 7 | 14

lean bluefin tuna

CHU-TORO* 9 | 18

medium fatty bluefin tuna

OTORO* 12 | 24

extra fatty bluefin tuna

SAKE* 6 | 12

king salmon

HAMACHI* 5 | 10

yellowtail

KANPACHI* 7 | 14

amberjack

HOTATE* 8 | 16

hokkaido scallop

IKURA* 7 | 14

salmon roe

SHIMA AJI* 8 | 16

striped jack

MADAI* 7 | 14

sea bream

SABA* 6 | 12

mackerel

DOMESTIC UNI* 12 | 24

sea urchin

JAPANESE UNI* 18 | 36

hokkaido sea urchin

JAPANESE A5 WAGYU* 18

winter truffle

CHEF'S SELECTION

NIGIRI MORIWASE 75

8 pieces with premium toppings

SASHIMI MORIWASE 125

16 pieces with premium toppings

12 COURSE CHEF'S TASTING OMAKASE 125

reservations required | wednesday 6pm + 8pm

17 COURSE CHEF'S TASTING OMAKASE 175

reservations required | thursday-saturday 5:30pm + 8pm

DESSERT

BROWN BUTTER PECAN CRÈME BRÛLÉE 14

GF

BEETROOT SORBET 14

hibiscus | ginger | vanilla

HAZELNUT KOUIGN AMANN 14

hazelnut creme | house-made vanilla ice cream

JAPANESE ESPRESSO MARTINI 15

local coffee roaster flamingo espresso
japanese haku vodka | borghetti | licor 43

TEMAKI

SAKE* 8

king salmon | shiitake mushroom
scallion | lightly seared

AKAMI* 8

spicy tuna | fried garlic | togarashi
microgreen

OTORO* 12

bluefin fatty tuna | pickled daikon
radish | scallion

HAMACHI* 8

japanese yellowtail | scallion
garlic chili pepper oil

EBI 7

tempura shrimp | japanese mayo
togarashi

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