

o ya

nigiri

- WARM BRAISED SHIITAKE MUSHROOM anise hysop, truffle honey sauce 8
SCARLET SEA SCALLOP white soy yuzu sauce, yuzu tobiko* 8
WILD BLUEFIN MAGURO TUNA soy braised garlic, micro greens* 12
SOY MARINATED SALMON truffle oil, green onion* 10
FRIED KUMAMOTO OYSTER yuzu kosho aioli, squid ink bubbles 14
SALMON TATAKI torched tomato, smoked salt, onion aioli* 10
PERUVIAN STYLE TORO TUNA TATAKI aji panca sauce, cilantro pesto* 16
HAMACHI spicy banana pepper mousse* 14
FOIE GRAS balsamic chocolate kabayaki, raisin cocoa pulp, sip of aged sake* 22
WARM CHIVE BLOSSOM OMELETTE sweet dashi sauce, hojiso 9
SALMON unfiltered wheat soy moromi, yuzu* 12
SHIMA AJI spicy grapeseed sauce, masago* 12
WILD BLUEFIN TORO republic of georgia herb sauce* 16
KOHADA JAPANESE BABY MACKEREL black olive puree, aka shiso* 14
KYOTO STYLE ENOKI MUSHROOMS garlic, soy 12
WARM EEL thai basil, kabayaki, fresh Kyoto sansho 12
HOMEMADE LA RATTE POTATO CHIP perigord black truffle 18
HAMACHI BELLY yuzu soy marinated sea urchin* 18
WILD SANTA BARBARA SPOT PRAWN garlic butter, white soy, preserved yuzu* 20
SALMON o ya mayonette, wasabi tobiko, shiso* 10
SANTA BARBARA SEA URCHIN valencia orange, homemade soy, fresh wasabi* 21
WILD BLUEFIN TORO spicy mentaiko mayo, negi, sesame* 16
HOUSE SMOKED WAGYU yuzu soy 24

sashimi

- KUMAMOTO OYSTER watermelon pearls, cucumber mignonette* market
HAMACHI TARTARE ginger verjus sauce, spiced chile oil* 15
BALI STYLE NANTUCKET BAY SCALLOP coconut dressing, mint, lime* 17
SCOTTISH SALMON spicy sesame ponzu, yuzu kosho, scallion oil* 18
SALMON TARTARE cucumber yogurt coulis, argon oil, dill* 17
WILD BLUEFIN TUNA TATAKI smoky pickled onion, truffle oil* 19
DIVER SCALLOP sage tempura, olive oil bubbles, meyer lemon* 18
KIN MEDAI white soy ginger, myoga, lemon oil* 21
SCOTTISH SALMON BELLY cilantro, ginger, hot sesame oil drizzle* 20
SUZUKI JAPANESE SEA BASS cucumber vinaigrette, avocado, cilantro* 20
WILD BLUEFIN CHUTORO TARTARE ginger kimchee jus* 21
HAMACHI viet mignonette, thai basil, shallot* 21
WILD BLUEFIN OTORO wasabi oil, lots of green onion* 28
SHIMA AJI & SEA URCHIN ceviche vinaigrette, cilantro* 24
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, hojiso 12
CHILLED DAIKON "DUMPLING" miso nut "cheese", homemade kimchee, wakame, spicy pine nut mayo 12
GRILLED SASHIMI OF CHANTERELLE & SHIITAKE MUSHROOMS rosemary garlic oil, sesame froth, homemade soy
FRIED ZUCCHINI grated fresh wasabi, ground sesame, green onion, citrus zests 10

kurobuta pork

- OKINAWAN STYLE BRAISED PORK boston baked heirloom rice beans, homemade kimchee, soy maple sauce, kinome 18
PETIT BONE IN PORK CHOP yuan style, potato confit, apple onion daikon ponzu 19
TEA BRINED FRIED PORK RIBS hot sesame oil, honey, scallions 16
TONKATSU seared foie gras, cabbage shiso slaw, dashi apple sauce, hojiso 21

wagyu beef

- SAKE BRAISED SHORT RIBS dashi soy simmered potatoes 32
KUSHIYAKI OF STRIP LOIN 2 oz., roasted onion, yuzu kosho, maple soy sauce 58
SEARED PETIT STRIP LOIN 2 oz., tiny smoked potato, grilled onion, fresh wasabi 58
SEARED PETIT STRIP LOIN 2 oz., bone marrow chiwan mushi, toasted garlic sake soy sauce 58
ARAGAWA STYLE 8 oz., strip loin with frites 189.99

poulet rouge chicken

- CHOPPED TEA BRINED CHICKEN THIGHS cucumber, avocado, carrot, ponzu vinaigrette 12
CHICKEN YAKITORI celeriac puree, perigord black truffle 21
YUZU BRINED BALLOTINE OF CHICKEN WING napa cabbage & shiitake stuffing, homemade kimchee 14
THAI YAKITORI la lot leaf, kin goi, sesame peanut sauce 14

truffles & eggs

- ONSEN EGG dashi sauce, truffle salt, homemade pickled garlic* 12
TAMAGO OMELETTE "ROLL" dashi sauce, perigord black truffles, robiola cheese, chives 15
SILKEN TOFU TEMPURA wild hedgehog mushrooms, shoyu broth 21
HOKKAIDO SCALLOP SASHIMI alba white truffles, sake sea urchin jus, chervil* 57

other stuff

- CHILLED HOMEMADE SOBA NOODLES santa barbara sea urchin, nori, fresh wasabi, scallions 18
FOIE GRAS GYOZA Kyoto sansho, pink peppercorns 18
SCOTTISH SALMON KUSHIYAKI shiso salsa verde, yuzu pickled onions 21
CHILLED CAPPELINI NOODLES charred lobster sashimi, sake wasabi dressing, mitsuba* 18

something crunchy in it

- SHISO TEMPURA WITH GRILLED LOBSTER charred tomato, ponzu aioli 21
SHRIMP TEMPURA bacon truffle emulsion, chive oil 18
WILD ROCK SHRIMP KAKIAGE mitsuba, fresh yuzu zest, warm sesame mayo 16

salad

- O YA HOUSE SALAD red and green cabbage, spiced walnuts, viet mint, lemon 8
BLUEFIN TUNA TATAKI SALAD red onion, tomato, crunchy daikon bits, ponzu, toasted garlic* 17
CHILLED MAINE LOBSTER SALAD avocado, creamy yuzu dressing, peppergrass, cucumber gelee 23

soup

- MISO chanterelle and shiitake mushrooms, tofu 8
MATSUTAKE BROTH fresh yuzu zest, rosemary 11
CHICKEN BROTH foie gras shumai, mitsuba stems, Tokyo leek 10
CLAM CHOWDER tempura bits, potato, kurobuta pork fat drizzle and cracklin's 9

May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*