

# o ya

## nigiri

- WARM BRAISED SHIITAKE MUSHROOM anise hysop, truffle honey sauce 8  
SCARLET SEA SCALLOP white soy yuzu sauce, yuzu tobiko\* 8  
BLUEFIN MAGURO soy braised garlic, micro greens\* 14  
SOY MARINATED SALMON truffle oil, green onion\* 12  
FRIED KUMAMOTO OYSTER yuzu kosho aioli, squid ink bubbles 14  
SALMON TATAKI torched tomato, smoked salt, onion aioli\* 12  
PERUVIAN STYLE BLUEFIN CHUTORO TATAKI aji panca sauce, cilantro pesto\* 16  
HAMACHI spicy banana pepper mousse\* 14  
LEGS & EGGS tiny maine lobster legs, white sturgeon caviar, tomalley aioli\* 27  
IKA uni butter, uni powder, micro sea beans, shiso\* 16  
FOIE GRAS balsamic chocolate kabayaki, claudio corallo raisin cocoa pulp, sip of aged sake\* 22  
WARM CHIVE OMELETTE sweet dashi sauce, shiso 9  
SALMON unfiltered wheat soy moromi, yuzu\* 12  
SHIMA AJI spicy grapeseed sauce, masago\* 12  
KIN MEDAI ume, japanese plum vinaigrette, shiso\* 24  
BLUEFIN CHUTORO republic of georgia herb sauce\* 16  
GRILLED SALMON SKIN NIGIRI smoked aioli, kizami nori 10  
VENISON TATAKI aged sake cumberland sauce, shaved foie torchon 17  
KYOTO STYLE BLACK TRUMPET MUSHROOMS garlic, soy 14  
WARM EEL thai basil, kabayaki, fresh kyoto sansho 15  
HOMEMADE RUSSIAN FINGERLING POTATO CHIP black perigord truffle 18  
HAMACHI BELLY yuzu soy marinated santa barbara sea urchin\* 18  
WILD SANTA BARBARA SPOT PRAWN garlic butter, white soy, preserved yuzu\* 20  
LANGOUSTINE TEMPURA ao nori, spicy langoustine sauce, lemon zest 18  
BLUEFIN TUNA caramelized onion, foie gras ponzu, crunchy gobo\* 14  
SALMON o ya mayonette, wasabi tobiko, shiso\* 12  
MAINE SEA URCHIN valencia orange, homemade soy, fresh wasabi\* 21  
BLUEFIN CHUTORO spicy mentaiko mayo, 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  
WHITE TRUFFLE & TORO TARTARE alba white truffles, sea salt, garlic\* 62  
TASMANIAN OCEAN TROUT basil oil, ikura, gruyere, white soy, grapefruit\* 18  
GEODUCK CLAM yuzu soy, meyer lemon zest\* 18  
BALI STYLE NANTUCKET BAY SCALLOP coconut dressing, mint, lime\* 17  
ARCTIC CHAR yuzu cured, smoked sesame brittle, cumin aioli, cilantro\* 21  
BLUEFIN TUNA & SMOKED SALMON TARTARE warm mayonnaise, white sturgeon caviar (5g)\* 35  
SHIMA AJI hue style, kaffir oil, table salad\* 21  
SCOTTISH SALMON spicy sesame ponzu, yuzu kosho, scallion oil\* 18  
SALMON TARTARE cucumber yogurt coulis, argon oil, dill\* 17  
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\* 34  
SCOTTISH SALMON BELLY cilantro, ginger, hot sesame oil drizzle\* 20  
SUZUKI SEA BASS spicy cucumber vinaigrette, avocado, cilantro\* 20  
BLUEFIN CHUTORO TARTARE ginger kimchee jus\* 21  
KANPACHI jalapeno sauce, sesame, apple, myoga\* 18  
HAMACHI viet mignonette, thai basil, shallot\* 21  
SHIMA AJI & SANTA BARBARA 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, shiso 12  
CHILLED DAIKON "DUMPLING" miso nut "cheese", homemade kimchee, wakame, spicy pine nut mayo 12  
GRILLED CHANTERELLE & SHIITAKE MUSHROOM SASHIMI rosemary garlic oil, sesame froth, soy 24

## pork

- OKINAWAN BRAISED PORK boston baked heirloom rice beans, house kimchee, soy maple 18  
TEA BRINED FRIED PORK RIBS hot sesame oil, honey, scallions 16  
PORCELET TONKATSU seared foie gras, cabbage shiso slaw, dashi apple sauce, shiso 21

## wagyu beef

- NIKUJAGA SOY BRAISED STRIP LOIN daikon, carrot, potato 34  
SAKE BRAISED SHORT RIBS dashi soy simmered potatoes 32  
KUSHIYAKI OF STRIP LOIN 2 oz., roasted onion, yuzu kosho, maple soy sauce 61  
SEARED PETIT STRIP LOIN 2 oz., tiny smoked potato, grilled onion, fresh wasabi 61  
SEARED PETIT STRIP LOIN 2 oz. potato confit, sea salt, white truffle oil 61  
SEARED PETIT STRIP LOIN 2 oz., bone marrow chawan mushi, toasted garlic sake soy sauce 61  
ARAGAWA STYLE 8 oz., striploin with frites 189.99

## poulet rouge chicken

- CHOPPED TEA BRINED CHICKEN THIGHS cucumber, avocado, carrot, ponzu vinaigrette 12  
YUZU BRINED CHICKEN WING BALLOTINE napa cabbage & shiitake stuffing, house kimchee 14

## truffles & eggs

- ONSEN EGG dashi sauce, truffle salt, homemade pickled garlic\* 12  
TAMAGO OMELETTE "ROLL" dashi sauce, black perigord truffle, robiola cheese, chives 15  
ECLECTIC EEL tamago, foie gras, kyoto sansho 15

## traditional & seasonal

- WARM SOMEN NOODLES fried japanese big fin squid, onsen egg, iriko dashi, yuzu kosho 17  
ANAGO TEMPURA tensuyu sauce, yuzu, sansho 19

## fish offal

- ANKIMO TORCHON karashi su miso, white soy yuzu 12

## other stuff

- MISO MARINATED WILD BLACK COD yuzu zest 28  
CHILLED HOMEMADE SOBA NOODLES uni, soba dashi broth, nori, fresh wasabi 18  
CHILLED HOMEMADE SQUID INK SOBA NOODLES torched ika & uni, uni consommé, shiso 21  
FOIE GRAS GYOZA kyoto sansho, pink peppercorns 18  
SILKEN TOFU TEMPURA hedgehog mushrooms, shoyu broth 21

## something crunchy in it

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

## salad

- O YA HOUSE SALAD red and green cabbage, spiced walnuts, viet mint, lemon 8  
SEAWEED AND JAPANESE HERB SALAD dashi dressing, smoked salt 12  
BLUEFIN TUNA TATAKI SALAD red onion, tomato, crunchy daikon bits, ponzu, toasted garlic\* 17  
CHILLED MAINE LOBSTER SALAD avocado, creamy yuzu dressing, peppercress, cucumber gelee 24

## soup

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

Before placing your order, please inform your server if anyone in your party has a food allergy.

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