

CURRY

(on jasmine rice)

Yellow curry lobster and fennel stew
11

Red curry shrimp and fuji apple with a peanut,
scallion and pea shoot salad
6

Green curry duck breast with mizuna salad
9

AND THEN...

marinated grilled skirt steak served medium rare
on butter lettuce with kimchee, pickled daikon, and
miso garlic puree
9

Tempura Ono with macadamia nut sauce and a
pea shoot culantro salad
8

Kobe sirloin and maitake grilled rare brushed
with white tamari
13

Grilled octopus and edamame salad in
basil sugarcane vinaigrette
5

Blueberry teriyaki quail with quinoa spaetzle
miso lychee aioli and black sesame seeds
10

Adobo braised spare ribs with plum serrano
sauce
8

Grilled Lamb Chop served medium rare with
fresh mandarin mint salad and white soy dijon
vinaigrette
10

OH BABY I LIKE IT RAW

Kobe tartare, negi, grated ginger
on shiso leaf
9

Ono, peanut, sambal, scallion, avocado poke,
crispy rice paper
10

Tuna pineapple poke dressed in cilantro, lime
sesame vinaigrette
12

Kampachi tartare with piquillo peppers, fresh
basil, capers and purple potato chips
13

Lamb tartare with fresh mint, blueberries and
sliced daikon
8

Yeocomico river oysters with sweet ginger
vinegar and tobikko
5

Napa cabbage and daikon coleslaw
3

Sweet cucumber chile salad
2

mizuna and pomelo in yuzu vinaigrette
5

Strawberry shiso salad with avocado wasabi
aioli
4

YAKITORI^(GRILLED)

(Served with choice of 7 sauces)

Bacon wrapped cherry tomatoes
6

Shrimp and asian pear
9

Chicken and scallion
6

Chicken breast
6

Pork tenderloin
6

Japanese eggplant and zucchini
4

Octopus shitake
7

Kurabuta pork sausage
5

Bacon wrapped quail breast
10

Short rib
12

Smoked quail legs
9

KARA-AGE^(FRIED)

(Served with choice of 7 sauces)

Chicken Wing(3)
Ginger shochu glaze
Nagoya tebasaki
Togarashi buffalo
Sambal brown sugar
Habanero curry
6

Tonkatsu(breaded pork tenderloin(rare))
7

Bacon wrapped dates
4

Wasabi fries
3

pork or mushroom gyoza
3

Tempura shrimp
5

Sesame tempura eggplant and
maitake
8

The Seven

WASABI AVOCADO MAYO
BLUEBERRY TERIYAKI
SANSHO BOKOUJOU
SWEET THAI CHILI
PERSIMMON HOISIN
MISO LYCHEE AIOLI
WHITE SOY DIJON VINAIGRETTE

MAKI

Spicy Tuna	7
Kampachi/scallion	8
Pimenton kampachi with fresh basil and saffron rice	9
Lobster and mizuna with truffle mayonnaise	12
Smoked salmon, avocado and cilantro	6
Tempura shrimp, bacon, avocado	7
Crab, smoked duck pate and carrot	10
miso ono, shiso and kiwi	7
Mushroom and mint	6
Cucumber	3
Daikon	3

NIGIRI

Tuna	5
Kampachi	6
Ono	4
Smoked duck	3
Salmon	4
Kobe	6
Pomelo	3

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