

# o ya

## nigiri

- WARM BRAISED "HANA" SHIITAKE MUSHROOM anise hyssop, truffle honey sauce 8  
BLUEFIN MAGURO soy braised garlic, micro greens\* 16  
FRIED KUMAMOTO OYSTER yuzu kosho aioli, squid ink bubbles 14  
SPRING GREEN ONION moromi, ginger 16  
KOMBU BRAISED SHALLOT spring onion, chive blossom, soy pearl 12  
SMOKED CARROT ito togarashi, togarashi mayo, dill 15  
SPRING PEA GUNKAN edamame, shiro, white balsamic 17  
KARIKARI CRISPY SESAME CHICKEN SKIN yuzu-honey pickled ginger, schmaltz powder 12  
HAMACHI banana pepper\* 14  
ORA KING SALMON RAU RAM vietnamese dashi caramel, spicy rau ram salsa\* 19  
FOIE GRAS balsamic chocolate kabayaki, claudio corallo raisin cocoa pulp, sip of aged sake\* 33  
VIET THAI HERB cucumber, viet mignonette, macadamia nut 14  
LOCAL ASPARAGUS black truffle, sake butter 18  
TORCHED BLUEFIN HAGASHI TORO foie taré, sea salt, green onion, onion bloom 31  
WARM CHIVE OMELETTE sweet dashi sauce 9  
ORA KING SALMON unfiltered wheat soy moromi\* 12  
HOKKAIDO SEA URCHIN & RUSSIAN OSSETRA CAVIAR\* 38  
BLUEFIN CHUTORO republic of georgia herb sauce\* 16  
GRILLED SALMON SKIN smoked aioli, kizami nori 10  
NEGIHAMA yellowtail, scallion, tobanjan\* 17  
KYOTO STYLE WILD MOREL MUSHROOMS garlic, soy 14  
WARM EEL thai basil, kabayaki, fresh kyoto sansho 18  
HOMEMADE FINGERLING POTATO CHIP black summer truffle 16  
HAMACHI BELLY yuzu soy marinated chilean sea urchin\* 18  
WILD SPOT PRAWN garlic butter, white soy, preserved yuzu\* 20  
CHILEAN SEA URCHIN blood orange, homemade soy\* 21

## sashimi

- KUMAMOTO OYSTER watermelon pearls, cucumber mignonette\* market  
HAMACHI TARTARE ginger verjus sauce, spiced chile oil\* 15  
MAGURO TOSAZU katsuobushi, chive, lime, spruce shoot, shiso\* 28  
ARCTIC CHAR yuzu cured, sesame brittle, cumin aioli, cilantro\* 21  
BLUEFIN TUNA & SMOKED SALMON TARTARE warm mayonnaise, belgian ossetra caviar (5g)\* 38  
SHIMA AJI hue style, kaffir oil, table salad\* 21  
ORA KING SALMON spicy sesame ponzu, yuzu kosho, scallion oil\* 18  
BLUEFIN TUNA TATAKI smoky pickled onion, truffle oil\* 28  
ORA KING SALMON BELLY cilantro, ginger, hot sesame oil drizzle\* 20  
SMOKED LOCAL BLUEFISH rainbow trout caviar, wasabi vinaigrette\* 22  
HOKKAIDO SCALLOP oregon black truffle, sake sea urchin jus, chervil\* 22  
BLUEFIN CHUTORO charred korean long pepper, white grapefruit, ponzu, coriander blossom, ito togarashi 30  
SUZUKI SEA BASS spicy cucumber vinaigrette, avocado, cilantro\* 20  
SHIMA AJI leche de tigre, momiji oil, cilantro, cucumber\* 21  
BLUEFIN TORO TARTARE ginger kimchee jus\* 21  
HAMACHI viet mignonette, thai basil, shallot\* 21  
SHIMA AJI & SANTA BARBARA SEA URCHIN ceviche vinaigrette, cilantro\* 37

Most nigiri and sashimi can also be traditionally prepared

## vegetable

- ROASTED BEET SASHIMI myoga, wasabi white soy sauce, shiso 12  
KOJI CURED CELERY ROOT cherry blossom, black truffle 20  
CHILLED DAIKON "DUMPLING" miso nut "cheese", homemade kimchee, wakame, spicy pine nut mayo 12  
GRILLED "HANA" SHIITAKE & KING OYSTER MUSHROOM SASHIMI rosemary garlic oil, sesame froth 24

## beef

- CHARRED KOREAN SHORT RIB gochujang, nuoc cham, fragrant herb salad 32  
KUSHIYAKI OF A5 STRIP LOIN 2 oz., roasted onion, yuzu kosho, maple soy sauce\* 70  
SEARED PETIT A5 STRIP LOIN 2 oz., potato confit, sea salt, white truffle oil\* 70  
A5 ARAGAWA STYLE 8 oz., striploin with frites\* 279.99

## truffles & eggs

- TAMAGO OMELETTE "ROLL" dashi sauce, truffle, robiola cheese, chives 20  
ONSEN EG6 dashi sauce, truffle salt, homemade pickled garlic\* 12  
(Please allow 45 minutes for preparation)

## homemade somen & soba

- WARM SEARED SPANISH OCTOPUS squid ink soba, bonito, mentaiko, meyer lemon 21  
"FORAGED GREENS" CHILLED SOBA nettles, shiro mentsuyu, ramps, chickweed, watercress 19  
CHILLED SOBA NOODLES uni, soba dashi broth, nori, fresh wasabi 18

## traditional & seasonal

- GRILLED SMOKED RED MISO COD CHEEKS sansho, meyer lemon, shiso 28  
ROASTED HAMACHI KAMA house ponzu, spicy daikon, fresh yuzu 20  
GRILLED SABA spicy daikon, house ponzu 25

## other stuff

- FOIE GRAS GYOZA kyoto sansho, pink peppercorns 18  
YUZU BRINED CHICKEN WING BALLOTINE napa cabbage & shiitake stuffing, kimchee 14  
PORCELET TONKATSU miso mayo, kabayaki, yuzu onion, pickled mustard seeds 25  
TEA BRINED FRIED PORK RIBS hot sesame oil, honey, scallions 16  
MISO-MARINATED DELICE DE BOURGOGNE sip of aged sake 14

## something crunchy in it

- SILKEN TOFU TEMPURA maitake mushrooms, chickweed, shoyu broth 21  
LOBSTER SHI-CHARRÓN grilled lobster, smoked tomato aioli 29  
SHRIMP TEMPURA bacon truffle emulsion, scallion ginger oil 18  
WILD ROCK SHRIMP KAKIAGE herbal ocean broth, warm sesame mayo 16

## salad

- O YA HOUSE SALAD red and green cabbage, spiced walnuts, lemon 8  
SEAWEEED AND JAPANESE HERB SALAD dashi dressing 12

## soup

- MISO shiitake and king oyster mushrooms, tofu 8  
CHICKEN BROTH foie gras shumai, tokyo leek 10

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.