



Wakame Salad, cultivated seaweed	12
Uni Shooter, Santa Barbara sea urchin, ponzu, tobiko, quail egg	15
Hamachi Kama, crispy yellowtail collar, shishito, pickles	21
Tokyo Nachos, spicy tuna, tempura shiso leaves	26
Cucumber Sunomono Salad, lobster, scallop, octopus	28
Pacific Oysters, caviar, ponzu	4lea
Hokkaido Scallop Tiradito, aji amarillo, tobiko, sprouts, corn nuts	12lea
Tempura Hamachi stuffed shiitake mushrooms, sauce trio	22
Tuna and Salmon Tartare, quail egg, papadam	25
Blue Fin Chu Toro Sashimi, toasted garlic soy	42
Albacore Tataki Carpaccio, crispy shallots, radish sprouts, ponzu	26
Japanese veggie curry, shiitake garlic rice	24
Caviar Service, 2 oz, BP hackleback wild sturgeon caviar	50

Omakase

12pc Sashimi | 45 6pc Nigiri | 27

Maki

The KING: lobster, cucumber, avocado, topped with torched Hokkaido Scallop, yuzu-truffle aioli, Poremba private label caviar	30
Clover, hamachi, avocado, serrano, wasabi tobiko, soy paper	18
Kamikaze, spicy tuna, asparagus, radish sprouts, topped with albacore tuna, ginger-garlic ponzu	24
Godzilla, snow crab, tobiko, eel, house cured salmon, tobiko, tempura fried	20
NegiToro, fatty Bluefin-scallion	17
Veggie Futo, cucumber, avocado, daikon, pickles, tamago	15

MENU SUBJECT TO CHANGE

CHEF ELIOTT HARRIS | bengelina.com