musubi

each order is cut into three bite-sized pieces

Caviar Supplement - 15g of Ossetra caviar on any musubi* - \$35

SPAM, classic - \$6

Spicy SPAM, pickled jalapeños, chili-soy mayo - \$6

SPAM & Cheese, gruyere, mozzarella, dijonnaise - \$8

Shiitake Mushroom, kombu, ginger - \$6 (v)

Moromi Miso, cucumber, shiso - \$6 (v)

Katsuobushi, braised bonito flakes, cucumber sunomono - \$6

Spicy Salmon Tartare, tobiko mayo* - \$7

Spicy Tuna Tartare, chili, sesame oil, shiso* - \$6

Yellowtail, scallion, yuzu mayo* - \$7

Galbi, beef short rib, kimchi** - \$8

Unagi, unagi sauce, sunomono, lettuce - \$9

Japanese Scallop, nori mayo, lemon* - \$12

Hokkaido Uni, braised kombu, shiso* - \$38

apps & sides

Ossetra Caviar, 50 grams, shrimp chips, red onion marmalade* - \$90

Tray of Hokkaido Sea Urchin, 'alaea salt, nori jam,

King's Hawaiian toast* - \$195 / half tray* - \$110

Sunchoke Panna Cotta, Hokkaido sea urchin, ume gel,

salted cucumber* - \$38 w/ **Ossetra caviar*** - \$73

Tuna Poke, seaweed, macadamia nuts, soy pickled jalapeños* - \$21

Salmon Poke, crispy rice, tobiko, chipotle mayo* - \$19

Spanish Octopus, breadfruit puree, pickled green papaya, chili, candied shrimp - \$25

Dry-Aged Pipikaula, Hawaiian beef jerky, kimchi mayo** - \$18

Taiwanese Flat Cabbage, house-cured bacon, shallots,

szechuan pepper, black beans - \$15

Truffle Wontons, ham hock, pickled mushrooms, chili, shaved black winter truffle - \$38

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness / if you have a food allergy, please notify us

apps & sides (cont.)

Truffle Taro Gratin, gruyere, parmesan - \$20

Berkshire Pork Potstickers, ponzu soy - \$11

Vegetable Potstickers, OmniPork, sesame oil, kombu-soy - \$11 (v)

Assorted Pickles, rotating selection of house made pickles - \$7

Kimchi, traditional napa cabbage kimchi** - \$7

Hawaiian Macaroni Salad, onions, carrots, celery, kewpie - \$7

mains

Calamansi Glazed Roasted Duck (serves 4),

duck fat rice with leg confit, matsutake mushroom* - \$175

30-Day Dry-Aged NY Strip, truffle taro gratin, red miso sauce* - \$98

Heritage Pork Chop, Korean miso glaze,

petit lettuces with sesame-soy vinaigrette* - \$32

Teriyaki Chicken Bowl, asian greens, sesame, mac salad, rice - \$19

Garlic Shrimp Bowl, garlic butter, pineapple, chili, mac salad, rice - \$22

Kimchi Fried Rice, SPAM, fried egg** - \$19*

Chinese Bacon Fried Rice, shiitake, mustard greens, lettuce - \$22

Chow Noodle, OmniPork, fermented blackbean, szechuan chili - \$19 (v)

Szechuan Bolognese, pork ragout, cockscomb pasta,

mustard greens, cilantro - \$24

Mentaiko Spaghetti, chili, aonori, smoked butterfish* (contains shellfish)
- \$28 w/ *Hokkaido uni** - \$49

Crispy Skin Salmon, sweet potato gnocchi, pea leaves,

smoked dashi (contains shellfish) - \$26

Mochiko Chicken Loco Moco, fried dark meat chicken, fried egg, Hawaiian macaroni salad, gravy, white rice* - \$19

Mochiko Fried Chicken, pickles, mac salad, King's Hawaiian rolls

Half Chicken (6pc) - \$26

Whole Chicken (12pc) - \$48

Send a Bonus for the Kitchen Crew - \$10



find us on instagram @noreetuh (v) denotes vegan **our kimchi contains shellfish Omni vegan substitute available