

ASCEND

aburi-robata experience

A twelve-course tasting presented in five movements, exploring flame-kissed nigiri, binchotan robata, and refined coastal flavors.

The experience unfolds from delicate beginnings through ocean purity, live-fire robata, signature aburi preparations, and a composed finale.

AWAKENING

warm and aromatic to gently awaken the palate

PORCINI CHAWANMUSHI

silken egg custard, tempura enoki, micro herbs, forest mushrooms

FROM THE OCEAN

coastal purity and subtle flame

OYSTER CEVICHE

blood orange, black tobiko, purple daikon

ABURI TORO NIGIRI

seared bluefin belly, sudachi kosho, pickled wasabi

ABURI HOKKAIDO HOTATE

miso scallop, yuzu blanc, iberico crumb

ROBATA & FIRE

binchotan charcoal and live flame

IITAKO KARAME

nuoc cham froth, kafir lime leaf

ROBATA SONOMA FOIE GRAS

soy-cured foie gras, crispy rice puff, scallion ash

ROBATA TIGER PRAWNS & EYE OF RIB

xo glaze, preserved lemon, charred negi

SIGNATURE ABURI

flame-kissed nigiri and bold compositions

ABURI SAKE TORO NIGIRI

seared salmon belly, shiso chimichurri, crispy shallot

AMBERJACK KAMA TACO

gochugaru crisp shell, yuzu kosho, cilantro

ABURI UNI NIGIRI

seared hokkaido uni, soy butter rice, crispy nori

THE FINALE

smoke, earthy freshness, and sweetness.

ROBATA IWASHI VEGETABLES

charred roots and greens, iwashi crumb vinaigrette

TOASTED JASMINE RICE PAVLOVA

coconut cream, tropical fruit, thai basil

