

## SNACKS

### Edamame \$8

Maldon Sea Salt

### Spicy Edamame \$10

Crunchy Chili Oil, Sake

### Shishito Peppers \$14

Tonkatsu Aioli, Sesame Seeds, Lemon

### Pork and Shrimp Shumai \$32

Massago, Sweet Soy

### Smoked Kurobuta Ribs \$28

Baby Back Ribs, Eel Sauce, Fresno Chili

### White Fish Tempura \$22

Japanese 7 Spice

## SALADS

### Mixed Greens \$19

Sesame Vinaigrette, Avocado, Seasonal Vegetables

### Tuna Tataki\* \$28

Bluefin Tuna, Little Gem Lettuce, Ramen Egg, Wasabi Lemon Vinaigrette

### King Crab \$48

Coconut Vinaigrette, Grapefruit, Lotus Chips

### Grilled Cabbage Caesar \$28

Green Goddess, Napa Cabbage, Baby Anchovy, Furikake, Parmigiano Reggiano

## COLD

### Salmon Sashimi\* \$30

Scottish Salmon, Gochugan, Sesame Oil

### Kanpachi Sashimi\* \$34

Jalapeno, Red Onion, Yuzu, Avocado

### Fluke Sashimi\* \$28

Strawberry, Red Onion, Jalapeno, White Balsamic, Lime

### Toro Tartare\* \$45

Akami and Toro Shibaki, Karashi Miso, Caviar, Nori Chips

### Salmon Crispy Rice \* \$28

King Salmon, Wasabi Aioli, Cucumber

### Wagyu Crispy Rice\* \$44

Pickled Carrot, Daikon, Wasabi Aioli, Chive

### Wagyu Tataki\* \$75

A5 Wagyu Strip Loin, Caviar, Crispy Potato, Parmesan, Yuzu Kosho Aioli

## HOT

### Eggs Benedict \* \$15

Dashimaki, Hollandaise, Chive, Milk Bread  
*Add Caviar \$35*

### Chicken Kushiyaki \$17

Tare, Parmesan Dashi

### Beef Kushiyaki \$19

Tare, Parmesan Dashi

### Tempura Shrimp \$28

Creamy Jalapeno, Red Onion, Coconut, Cilantro

### Baked Scallop\* \$19

Hokkaido Scallop, Japanese Herb Butter, Lemon, Panko

### Wagyu Gyoza\* \$44

Scallion Oil, Ginger, Peanuts

### Bok Choy \$22

Chili Oil, Wasabi Peas, Dashi Soy, Sesame

### Ushi Slidders\* \$28

Pickled Cucumbers, Gruyere Cheese, Sweet Roll

## MAINS

### Kurobuta Tomahawk Katsu \$52

Pork Chop, Kimchi Aioli, Nappa Cabbage, Tonkatsu

### King Crab Leg \$135

Yuzu Truffle Honey Crust, Crispy Potato

### Jidori Chicken \$39

Koji, Broccolini, Oven Dried Tomatoes

### Caviar Noodles \$65

Champagne, Caviar Udon, Parmesan

### Octopus \$42

Lemon Pepper Aioli, Crispy Potato, Pickled Fresno

### King Salmon Miso \$45

Ikura, Maitake Mushroom, Garlic Butter Soy

### Pan Seared Seabass \$64

Sunchoke Puree, Pea Tendrils, Truffle, Shishito Chimichurri

### Wagyu Ramen \$75

A5 Wagyu, White Truffle, Soy Cream, Ramen Egg

## EXPERIENCES

### Shabu Shabu \$500

Wagyu Cap, Top Round, Striploin, Short Rib, Tenderloin,  
Japanese Seasonal Vegetables, Okazu

### Whole Fish M/P

Tempura & Grilled, Crispy Maitake, Cherry Tomato, Shishito Peppers, Mixed Greens,  
Spicy Aioli, Ponzu, Lemon

## USHI

36oz Tomahawk \$250

12oz Washu Ribeye\* \$110

6oz Prime Tenderloin \$75

8oz NY Strip \$79

### A5 Wagyu Striploin \$40 per oz

*(2oz Min)*

Bone Marrow Butter, Black Garlic, Togarashi, Panko

## SIDES \$12

### Roasted Asparagus

Dashi Butter Glaze, Chive

### Wagyu Confit Baby Potatoes

Lemon Pepper Aioli, Capper, Parsley

### Charred Broccolini

Chili Garlic, Sake, Soy

### Brussel Sprouts

Tonkatsu Aioli, Bonito, Lemon

### Braised Kimchi

Sesame, Scallion

## SAUCES \$8

### Madame Ushi Sauce

Red Wine Beef Demi, Truffle, Black Pepper

### Shishito Chimichurri

Shallot, Parsley, Oregano, Lemon

### Shiso Bearnasie

Shallot, Tarragon

### Garlic Butter Soy

Garlic, Dashi, Butter, Soy

### Parmesa Dashi

Shiitake, Yuzu Kosho

## MADAME MAKI

### Seared Scallop Roll\* \$21

Shitake, Asparagus, Shishito,  
Yuzu Kosho, Nikiri Soy

### Soul Roll\* \$14

Teishin, Takwan, Scallion, Jalapeno, Daikon

### Spicy Salmon Roll\* \$16

Udamaki Spicy Aioli, Avocado, Asparagus,  
Tempura Flakes, Eel Sauce

### House Roll\* \$24

Tuna, Salmon, Yellow Tail, White Fish, Cucumber,  
Avocado, Crispy Leek, Gochujgan Flakes, Daikon

### Special Tuna Roll\* \$19

Hosomaki, Asparagus, Avocado

### Special Crab Roll\* \$22

Snow Crab, Lemon Pepper Aioli, Garlic Chips, Scallion

## SUSHI MAKI ~ TEMAKI

Tuna*	\$14 / \$15	Scallop Masago*	\$15 / \$16
Salmon Avocado *	\$13 / \$14	Negi Toro*	\$23 / \$25
Kappa *	\$9 / \$10	Eel & Cucumber*	\$14 / \$15
Avocado*	\$9 / \$10	California*	\$15 / \$16
Baked Crab Temaki	\$22		



## NIGIRI ~ SASHIMI

(2 Piece)

King Salmon*	\$8 / \$11	Unagi*	\$10 / \$11
House Smoked Salmon*	\$9 / \$11	Ikura	\$9 / \$11
Kinmedai*	\$12 / \$14	Hokkaido Uni*	\$14 / \$16
Hamachi*	\$8 / \$10	Hokkaido Scallop*	\$7 / \$11
Mebachi*	\$8 / \$10	King Crab*	\$17
Akami*	\$9 / \$12	Caviar*	\$25
O-toro*	\$20 / \$21	Wagyu*	\$20

\*THESE ITEMS ARE SERVED RAW OR MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED EGGS, MEAT AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# MADAME USHI