



MOTTAI

Cold Small Plates

Mottai Salad <i>miso sesame dressing</i>	16
Crunchy Seaweed Salad <i>goma wakame, root veggies, lime ponzu</i>	14
Sunomono <i>marinated kyuri, candied ginger, crunchy yuca</i>	14
Hirame <i>spicy pomelo, lemongrass, gooseberry*</i>	28
Hamachi <i>white soy ponzu, jalapeno, marinated kyuri, citrus oroshi*</i>	26
Crab Roll <i>togarashi brown butter, soy wrapper</i>	32
Tuna Tartare <i>bonito tozazu, quail egg, beluga caviar*</i>	48

Hot Small Plates

Shishito Peppers <i>chive aioli, chili lime salt</i>	13
Enoki Mushroom Tempura <i>yuzu aioli, lime</i>	15
Japanese Eggplant <i>miso mustard, tentsuyu</i>	16
Steamed Clams <i>sake butter, chive oil, furikake</i>	30
Rock Shrimp <i>spicy aioli, chili thread*</i>	28
Mottai Crispy Chicken <i>pickled watermelon, chili sauce</i>	24

Signature

Sugi Katsu <i>cobia, ponzu aioli</i>	32
Black Cod <i>caramelized cauliflower, yuzu soy, den miso</i>	48
Black Garlic Chicken <i>carrot puree, charred scallion</i>	30
Pork Belly <i>hatcho yakiniku, bib lettuce, shaved shallot</i>	28

Grill

U4 Prawns <i>garlic ginger butter</i>	32
American Wagyu Ribeye <i>shiso tempura, miso butter, tare*</i>	105
American Wagyu Flat Iron <i>shiso tempura, miso butter, tare*</i>	95
Prime Filet Mignon <i>shiso tempura, miso butter, tare*</i>	64
Prime Skirt Steak <i>shiso tempura, miso butter, tare*</i>	54

Rice & Noodles

Kinoko Hot Pot <i>yuzu soy butter, egg yolk, furikake rice, chili crunch*</i>	36
Yaki Udon <i>wild mushroom, baby bok choy</i>	32

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

An 18% service charge is applied to all checks.



MOTTAI

Nigiri / Sashimi

2-piece order minimum

Toro	<i>Bluefin Tuna*</i>	32	Chef's Nigiri Selection*	5 pc	45
Akami	<i>Yellowfin Tuna*</i>	18		9 pc	78
Shima Aji	<i>Striped Jack *</i>	22			
Madai	<i>Red Sea Bream*</i>	18	Chef's Sashimi Selection*	12 pc	96
Kinmedai	<i>Golden Eye Snapper*</i>	18			
Hirame	<i>Flounder*</i>	18			
Hotate	<i>Scallop*</i>	18	Maki		
Kanpachi	<i>Amberjack*</i>	17			
Ikura	<i>Salmon Roe*</i>	16	Spicy Tuna Maki*		20
Uni (Hokkaido)	<i>Sea Urchin *</i>	35	Spicy Hamachi Maki*		19
Tako	<i>Octopus</i>	17	Salmon Avocado Maki*		17
Tamago	<i>Egg</i>	12	Shrimp Tempura Maki*		18
Hamachi	<i>Yellowtail*</i>	18	California Maki*		19
Ama Ebi	<i>Sweet Shrimp*</i>	18	California Eel Maki*		23
Sake	<i>Salmon*</i>	18	Futomaki Maki		16
Anago	<i>Sea Eel*</i>	22	Salmon Tataki Maki*		22
			Veggie Maki		15
			Toro Taku Maki*		20
Temaki		<i>1 pc</i>	Tekka Maki*		15
			Kappa Maki		8
Negi Hama Temaki*		11	Unakyu Maki*		15
Salmon Ikura Temaki*		11	Ume Shiso Maki		12
Toro Temaki*		18	Negi Hama Maki*		13
Uni Temaki*		20			
Spicy Tuna Temaki*		11			
Hotate Caviar Temaki*		20	Inarizushi		12
Fresh wasabi		16			

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