STORIES ON HIGH

SNACKS

shishito and edamame
lime, togarashi, spicy kewpie 13

confit wings
sichuan pepper blend, kewpie ranch 15

crab rangoon
dungeness crab, roasted apple-duck sauce 17

spicy tuna
crispy rice, masago mayo, serrano chili 15

spicy tofu
tofu, chili crisp, sesame cream, pickles, scallions 15

wagyu sliders
kimchi, cheddar, hawaiian rolls 16

rock shrimp
tempura-fried rock shrimp, sweety drop peppers, scallions, sweet chili mayo 19

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SUSHI

temari
salmon, tuna, cucumber, yuzu kosho, shoyu 20

hand rolls
spicy tuna or vegetable hand rolls, shoyu, ginger 20

nigiri
chef's seasonal selection mp

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STICKS

lion's mane mushrooms
scallions, black garlic sauce 14

chicken yakitori
scallions, tare glaze, togarashi aioli 15

lobster tail
orange gochujang, yuzu mayo, sesame 18

wagyu beef
miso butter, bonito, garlic aioli 16

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness. Please inform your server of any allergies. While we take precautions, our kitchen handles common allergens, including peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat. Gluten-free options are available, but cross-contact may occur. A 20% gratuity will be added to parties of six or more.

STORIES ON HIGH

STORIES

stories ramen
smoked chicken broth, miso-shoyu tare, kōji-marinated chicken thigh, ajitama, miso-glazed maitake mushroom, pickled mustard greens, bacon chile crunch 27

rice bowl
bulgogi beef or teriyaki chicken, cured egg yolk, sushi rice 22

miso salmon
mushrooms, matsutake shoyu dashi 24

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お任せ
OMAKASE
a journey with the chef

seven progressive courses 90
beverage pairing available
whole table participation

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SWEETS

good fortune cheesecake
miso caramel, vanilla fortune tuille 12

chocolate lava cake
ube ice cream 11

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