



*Served raw or undercooked or contains raw or undercooked ingredients.

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

WEDNESDAY MARCH 31

SPECIALS

CAVIAR SERVICE * 60

tsar nicoulai
white sturgeon caviar,
kombu creme fraiche,
furikake potato chips

CARROT SOUP 8

lemongrass, akamiso, mizuna

UNI PANNA COTTA* 17

california uni, nori crisps

YAKI GAKI 4 per piece

grilled pacific oyster,
garlic-ponzu butter, cilantro

DUNGENESS CRAB

'WONTONS' 12

ladyhawke turnips,
preserved lemon

MISO YAKI BLACK COD 24

artichoke, forbidden rice,
sunchokes, citrus

TAKACHIYO SAKE FLIGHT 29

chapter 8 & chapter 10

NIGIRI SPECIALS

Chutoro Otoro Bluefin*	Baja	AQ
Hirame Fluke*	S. Korea	5
Hotate Fresh Scallop*	Hokkaido	8
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Kona	5.5
King Salmon *	New Zealand	5.5
Madai Sea Bream*	Kumamoto	5
Shima Aji Jack Mackerel*	Ehime	6
Sturgeon Trio *	California	11
Tako Octopus	Spain	5
Umimasu Ocean Trout*	Scotland	5
Uni Sea Urchin*	U.S./Japan	9/12
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

PASSIONFRUIT SORBET	5
Slow Roasted Pickled Pineapple	
MOCHI BROWNIE	10
Matcha Ice Cream Blackberry Chocolate Sauce	
SESAME & ASIAN PEAR GALETTE	12
Caramelized Miso Gelato Sesame-Almond Paste Blueberry	
TEMPURA CHEESECAKE	13
Matcha Ice Cream Strawberry Berry Sauce	
JAPANESE TEA SERVICE	15
Lemon & Ginger Cake Genmaicha Ice Cream Matcha Shortbread Blackberry Creme Fraiche served with Cup of Green Tea	

