



BEIGNET* 14
chanterelle, truffle, osetra caviar

AGE AYU 16
grilled lemon, ponzu

SMOKED LOBSTER "CHOWDER" 17
grilled corn, tofu, potato, celery

MISO YAKI PORK BELLY 24
sunchoke, arugula, carrot,
celery root, apple

YASAI YAKI 11
corn, crimini, jimmy nardello,
kale, broccoli, carrot,
teriyaki butter

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Ankimo Monkfish Liver*	East Coast	6
Hirame & Ankimo Fluke w/Liver Torchon*	S. Korea	8
Hotate Fresh Scallop*	Hokkaido	8
Isaki & Truffle Threeline Grunt w/Truffle*	Oita	6
Ishigarei Stone Flounder*	Chiba	6
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Kona	5.5
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Kisu Japanese Whiting*	Shizuoka	6
Madai Sea Bream*	Ehime	5
Saba Japanese Mackerel*	Chiba	6.5
Shima Aji Jack Mackerel*	Ehime	6
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	U.S.	9
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

PEACH SORBET Shiso Li Hing	5
COFFEE PANNA COTTA Sesame Biscotti Miso Caramel Blackberry	10
FRUIT TART Pistachio Shortbread Yuzu Pastry Cream Avocado Grape Kiwi Praline	10
CARROT-GINGER CAKE Miso Roasted Apple Carrot Chip Den Fraiche Gelato Caramelized White Chocolate	12
MOCHI BROWNIE Vanilla Ice Cream Blackberry Chocolate Sauce	10
TEMPURA CHEESECAKE Matcha Ice Cream Strawberry Berry Sauce	13