



SPECIALS

SATURDAY OCTOBER 9

BEIGNET* 14
chanterelle, truffle, kaluga caviar

HOTATE BUTTER 7 per piece
hokkaido scallop, green bean, corn, gypsy pepper, butter

TORO TATAKI* 20
yuzu soy, sesame-garlic

TEMPURA STUFFED GYPSY PEPPERS 12
kabocha squash, shiso creme fraiche, miso

STUFFED CHICKEN WING 15
yuzu, jidori egg, cabbage sunomono

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

NIGIRI SPECIALS

Chutoro Otoro Bluefin*	Baja	AQ
Ayu Sweetfish*	Shizuoka	5
Hirame & Ankimo Fluke w/Liver Torchon*	S. Korea	8
Hotate Fresh Scallop*	Hokkaido	8
Isaki Threeline Grunt *	Oita	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 & Truffle Jack Mackerel w/Truffle*	Ehime	9
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	Ft. Bragg	9
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

PEACH SORBET Shiso Li Hing	5
COFFEE PANNA COTTA Almond Biscotti Miso Caramel Blackberry	10
FRUIT TART Pistachio Shortbread Yuzu Pastry Cream Grape Pear Blackberry 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