



BEIGNET* 14
 chanterelle, truffle, kaluga caviar

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

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

BRAISED BEEF CHEEK 17
 mushroom congee, fennel, salt baked celery root, pickled carrot

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
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
Kurodai Black Sea Bream*	Fukuoka	5.5
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

APPLE CIDER DOUGHNUT Vanilla Ice Cream Caramel	7
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