



BEIGNET* 14
chanterelle, truffle, kaluga caviar

STUFFED CHICKEN WING 15
yuzu, jidori egg,
cabbage sunomono

TORO TARTARE* 18
negitoro, kizami wasabi sauce,
shrimp chips

CHICKEN KATSU KUSHI 8
tender, tonkatsu, cabbage salad

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
Ayu Sweetfish*	Shizuoka	5
Hirame & Ankimo Fluke w/Liver Torchon*	S. Korea	8
Hotate Fresh Scallop*	Hokkaido	8
Isaki Threeline Grunt *	Oita	6
Isaki & Ankimo Threeline w/Liver Torchon*	Oita	8
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Kona	5.5
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
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

FIG SORBET	5
Li Hing Fingerlime Basil	
APPLE CIDER DOUGHNUT	7
Vanilla Ice Cream Caramel	
FRUIT TART	10
Pistachio Shortbread Yuzu Pastry Cream Grape Pear Blackberry Praline	
CARROT-GINGER CAKE	12
Miso Roasted Apple Carrot Chip Den Fraiche Gelato Caramelized White Chocolate	
MOCHI BROWNIE	10
Vanilla Ice Cream Blackberry Chocolate Sauce	
TEMPURA CHEESECAKE	13
Matcha Ice Cream Strawberry Berry Sauce	