



BEIGNET* 14
chanterelle, truffle, kaluga caviar

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

TEMPURA STUFFED GYPSY PEPPERS 12
miso red kuri, shiso creme fraiche

STUFFED CHICKEN WING 15
yuzu, jidori egg, cabbage sunomono

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

NIGIRI SPECIALS

Chutoro Toro Otoro Bluefin*	Baja	AQ
Buri Buri Toro Wild Winter Yellowtail*	Toyama	AQ
Hirame & Ankimo Fluke w/Liver Torchon*	S. Korea	8
Hotate Fresh Scallop*	Hokkaido	8
Isaki & Truffle Threeline Grunt w/Truffle *	Oita	9
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
Otoro Misozuke Miso Marinated Bluefin*	Baja	9.5
Saba Japanese Mackerel*	Chiba	6.5
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	U.S./Japan	9/13
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

FIG SORBET Li Hing Fingerlime Basil	5
APPLE CIDER DOUGHNUT Vanilla Ice Cream Miso Caramel	7
KABOCHA TART Pastry Cream Red Kuri Nimono Amaretto Whipped Cream Candied Pepitas	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