



# SPECIALS

FRIDAY OCTOBER 22

<b>BEIGNET*</b> 14 chanterelle, truffle, kaluga caviar	<b>CHICKEN KUSHI KATSU</b> 8 tender, tonkatsu, cabbage salad
<b>HOTATE BUTTER</b> 7 per piece hokkaido scallop, green bean, corn, red bell pepper, butter	<b>STUFFED CHICKEN WING</b> 15 yuzu, jidori egg, cabbage sunomono
<b>TEMPURA STUFFED GYPSY PEPPERS</b> 12 miso red kuri, shiso creme fraiche	<b>BRAISED BEEF CHEEK</b> 17 mushroom congee, fennel, salt baked celery root, pickled carrot

## NIGIRI SPECIALS

<b>Chutoro   Otoro   Kamatoro</b>   Bluefin*	Baja	AQ
<b>Buri</b>   Wild Winter Yellowtail*	Toyama	8
<b>Hirame &amp; Ankimo</b>   Fluke w/Liver Torchon*	S. Korea	8
<b>Hotate</b>   Fresh Scallop*	Hokkaido	8
<b>Isaki</b>   Threeline Grunt*	Oita	6
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>Kanpachi</b>   Amberjack*	Kona	5.5
<b>King Salmon*</b>	New Zealand	5.5
<b>Kinmedai</b>   Golden Eye Snapper*	Chiba	8
<b>Kurodai</b>   Black Sea Bream*	Fukuoka	6
<b>Madai</b>   Sea Bream*	Ehime	5
<b>Saba</b>   Japanese Mackerel*	Chiba	6.5
<b>Sanma</b>   Pacific Saury*	Chiba	7
<b>Sawara</b>   King Mackerel*	Chiba	7
<b>Shima Aji &amp; Truffle</b>   Jack Mackerel w/Truffle*	Ehime	9
<b>Sturgeon Trio*</b>	California	11
<b>Tako</b>   Octopus	Spain	5
<b>Umimasu</b>   Ocean Trout*	Scotland	5
<b>Unagi Shirayaki</b>   Grilled Eel	Shizuoka	10
<b>Uni</b>   Sea Urchin*	U.S./Japan	9/13
<b>Wagyu</b>   A5 Japanese Beef*	Kagoshima	11

## DESSERTS

<b>FIG SORBET</b> Li Hing   Fingerlime   Basil	5
<b>APPLE CIDER DOUGHNUT</b> Vanilla Ice Cream   Miso Caramel	7
<b>KABOCHA TART</b> Pastry Cream   Red Kuri Nimono   Amaretto Whipped Cream   Candied Pepitas	10
<b>CARROT-GINGER CAKE</b> Miso Roasted Apple   Carrot Chip   Den Fraiche Gelato   Caramelized White Chocolate	12
<b>MOCHI BROWNIE</b> Vanilla Ice Cream   Blackberry   Chocolate Sauce	10
<b>TEMPURA CHEESECAKE</b> Matcha Ice Cream   Strawberry   Berry Sauce	13