



BEIGNET* 14 chanterelle, truffle, kaluga caviar	CHICKEN KUSHI KATSU 8 tender, tonkatsu, cabbage salad
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
TORO CRISPY RICE* 11 per piece toro, caviar, fingerlime, kizame	BRAISED BEEF CHEEK 17 mushroom congee, fennel, salt baked celery root, pickled carrot

NIGIRI SPECIALS

Chutoro Otoro Kamatoro 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 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
Kurodai Black Sea Bream*	Fukuoka	6
Madai Sea Bream*	Ehime	5
Saba Japanese Mackerel*	Chiba	6.5
Sawara Hay Smoked King Mackerel*	Chiba	7
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*	U.S./Japan	9/13
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

CHESTNUT CREPE Purple Yam Persimmon Hazelnut Lemon	7
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