



HOTATE BUTTER 9 per piece
diver scallop, green bean, corn,
red bell pepper, butter

WAGYU CRISPY RICE* 11 per piece
miso, shiso, kizami

STUFFED CHICKEN WING 15
yuzu, jidori egg,
cabbage sunomono

BEIGNET* 14
chanterelle, truffle, kaluga caviar

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

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

NIGIRI SPECIALS

Chutoro Toro Otoro Kamatoro Bluefin* Baja	AQ
Toro Misozuke Miso Marinated Bluefin* Baja	8.5
Buri Wild Winter Yellowtail* Toyama	8
Hirame & Ankimo Fluke w/Liver Torchon* S. Korea	8
Hotate Fresh Scallop* Hokkaido	8
Isaki Threeline Grunt* Oita	6
Isaki Miso Zuke Marinated Threeline Grunt* Oita	6.5
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
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

DESSERTS

APPLE CIDER DOUGHNUT 7 Vanilla Ice Cream Miso Caramel
KABOCHA TART 10 Pastry Cream Red Kuri Nimono Amaretto Whipped Cream Candied Pepitas
KOMBU CREME BRULEE 10 Persimmon Candied Kombu Shiso
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