



BEIGNET* 14
chanterelle, truffle, kaluga caviar

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

MATSUTAKE GNOCCHI 18
ichiban dashi, nasturtium, celery

CHICKEN KUSHI KATSU 8
tender, tonkatsu, cabbage salad

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

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

LAMB LOLLIPOPS 28
edamame hummus, beets, chard

NIGIRI SPECIALS

Chutoro Toro Otoro Kamatoro Bluefin* Baja	AQ
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
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
Wagyu A5 Japanese Beef*	Kagoshima 11

DESSERTS

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