



- BEIGNET*** 14
chanterelle, truffle, kaluga caviar
- WAGYU CRISPY RICE*** 11 per piece
miso, shiso, kizami
- HOTATE BUTTER** 7 per piece
hokkaido scallop, green bean, corn, red bell pepper, butter
- BRAISED BEEF CHEEK** 17
mushroom congee, fennel, salt baked celery root, pickled carrot
- MATSUTAKE GNOCCHI** 18
ichiban dashi, nasturtium, celery
- LAMB LOLLIPOPS** 28
edamame hummus, beets, chard

NIGIRI SPECIALS

Chutoro Toro Kamatoro Bluefin*	Baja	AQ
Buri Wild Winter Yellowtail*	Toyama	8
Hirame & Ankimo Fluke w/Liver Torchon*	S. Korea	8
Hotate Fresh Scallop*	Hokkaido	8
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	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	