



BEIGNET* 14 chanterelle, truffle, kaluga caviar	TORO TATAKI* 20 yuzu soy, sesame-garlic
HOTATE BUTTER 7 per piece hokkaido scallop, green bean, corn, red bell pepper, butter	STUFFED CHICKEN WING* 15 yuzu, jidori egg, cabbage sunomono
FRENCH BREAKFAST RADISH 7 miso butter	MATSUTAKE GNOCCHI 18 ichiban dashi, nasturtium, celery
CHICKEN LIVER MOUSSE 11 kurogoma bollo, almond, celery, blackberry	BRAISED BEEF CHEEK 17 mushroom congee, fennel, salt baked celery root, pickled carrot

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hotate Fresh Scallop*	Hokkaido	8
Isaki & Ankimo Threeline Grunt w/Liver Torchon*	Oita	8
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Fukuoka	6.5
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	5
Saba Japanese Mackerel*	Chiba	6.5
Shima Aji & Truffle Jack Mackerel w/Truffle*	Ehime	9
Shiokko Young Yellowtail*	Fukuoka	7
Shirako Cod Milt*	Hokkaido	8
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Umimasu Ocean Trout*	Scotland	5
Uni Sea Urchin*	U.S.	9
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