



- BEIGNET*** 9
uni cream, nori tempura, preserved lemon, trout roe
- CHICKEN LIVER MOUSSE** 11
kurogoma bollo, almond, celery, blackberry
- HOTATE BUTTER** 7 per piece
hokkaido scallop, green bean, corn, red bell pepper, butter
- LAMB LOLLIPOPS** 28
edamame hummus, beets, coconut chard
- TORO TATAKI*** 20
yuzu soy, sesame-garlic
- CHICKEN KUSHI KATSU** 10
tender, tonkatsu, cabbage salad
- MATSUTAKE GNOCCHI** 18
ichiban dashi, nasturtium, celery

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Anago Sea Eel	S. Korea	5
Hotate Fresh Scallop*	Hokkaido	8
Kanpachi Amberjack*	Fukuoka	6.5
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Kurodai Black Sea Bream	Greece	5
Kurodai & Ankimo Black Sea Bream w/Liver	Torchon*	
	Greece	7
Madai Sea Bream*	Ehime	5
Shima Aji Jack Mackerel*	Ehime	6
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	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	
QUINCE SORBET	5