



BEIGNET* 9
uni cream, nori tempura,
preserved lemon, trout roe

CHICKEN LIVER MOUSSE 11
kurogoma bollo, almond,
celery, blackberry

TORO TATAKI* 20
yuzu soy, sesame-garlic

MATSUTAKE GNOCCHI 18
ichiban dashi, nasturtium, celery

HOKKAIDO SCALLOPS 25
nantes carrot, snap pea,
tokyo turnip

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

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Anago Sea Eel	S. Korea	5
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*	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 Jack Mackerel*	Ehime	6
Shiokko Young Yellowtail*	Fukuoka	7
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	U.S.	9
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

APPLE CIDER DOUGHNUT Vanilla Ice Cream Miso Caramel	7
KOMBU CREME BRULEE Persimmon Candied Kombu Shiso	10
ORANGE-CARDAMOM CAKE Pistachio-Matcha Creme Fraiche Genmaicha Gelato Blood Orange Candied Pistachio	12
MOCHI BROWNIE Vanilla Ice Cream Blackberry Chocolate Sauce	10
TEMPURA CHEESECAKE Matcha Ice Cream Strawberry Berry Sauce	13
QUINCE SORBET	5