



- 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
Hirame Kobujime Kelp Marinated Fluke*	S. Korea	6
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
Shima Aji Jack Mackerel*	Ehime	6
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