



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

HOTATE BUTTER 7 per piece
 hokkaido scallop, chanterelle,
 black garlic cream, snap pea,
 sunchoke

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

MATSUTAKE GNOCCHI 18
 ichiban dashi, nasturtium, celery

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

NIGIRI SPECIALS

Chutoro Toro Kamatoro Bluefin*	Baja	AQ
Hirame Kobujime Kelp Cured 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
Saba Japanese Mackerel*	Chiba	6.5
Shima Aji & Truffle Jack Mackerel w/Truffle*	Ehime	11
Shiokko Young Yellowtail*	Fukuoka	7
Shirauo Icefish*	Hokkaido	5
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	
KOMBU CREME BRULEE	10
Persimmon Candied Kombu Shiso	
ORANGE-CARDAMOM CAKE	12
Pistachio-Matcha Creme Fraiche Genmaicha Gelato Blood Orange Candied Pistachio	
MOCHI BROWNIE	10
Vanilla Ice Cream Blackberry Chocolate Sauce	
TEMPURA CHEESECAKE	13
Matcha Ice Cream Strawberry Berry Sauce	
QUINCE SORBET	5