



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

HOTATE BUTTER 9 per piece
hokkaido scallop, chanterelle,
black garlic cream, snap pea,
sunchoke

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

MATSUTAKE GNOCCHI 18
ichiban dashi, nasturtium, celery

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Kobujime Kelp Cured Fluke*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	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
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 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