*Served raw or undercooked or contains raw or undercooked ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions

SPECIALS

THURSDAY DECEMBER 23

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

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

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
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