



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 SUIMONO 6
 ichiban dashi, tofu, green onion

NIGIRI SPECIALS

Chutoro Otoro 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 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