



BLACK TRUMPET BEIGNET 10
Nori Crisp, Trout Roe

BROCCOLI SOUP 9
American Cheese Mornay,
Forbidden Rice Cracker

SCOTCH QUAIL EGG 7
Yuzu Aioli, Crispy Nest

SATSUMAS & BEETS 13
Miso Tofu Sauce,
Sunflower, Fennel

JAPANESE SWEET POTATO 13
Black Sesame Sauce,
Menma Salsa, Cilantro

WILD MUSHROOM RAMEN 25
64° Egg, Tea Smoked Duck,
Lemon-Thyme Oil

NIGIRI SPECIALS

Aji Horse Mackerel*	Chiba	6
Ankimo Monkfish Liver*	Aomori	10
Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Kobujime Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	8
Inada Young Yellowtail*	Fukuoka	6.5
Isaki Three Line Grunt*	Fukuoka	6.5
Kamasu Barracuda*	Chiba	7
Kanburi Kanburi Toro Winter Yellowtail*	Toyama	8/10
Kanpachi Amberjack*	Ehime	6
King Salmon *	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	5
Saba Japanese Mackerel*	Chiba	6.5
Sayori Japanese Halfbeak*	Niigata	8
Shirako Cod Milt*	Hokkaido	8
Shirauo Ice Fish*	Hokkaido	6
Shima Aji & Truffle Jack Mackerel w/Truffle*	Ehime	11
Sturgeon Trio *	California	11
Tako Octopus	Hyogo	6.5
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	11

BAR FEATURES

MAKER'S MARK KRU SHOKUNIN EDITION *Maker's Mark Distillery*
Toasted Oak, Vanilla, Graham Cracker **LORETTO, KY**

1 oz NEAT 7
ON A BIG CUBE 17
AS AN OLD FASHIONED 19
BOTTLE 65