



BLACK TRUMPET BEIGNET* 10
 Nori Crisp, Trout Roe

BROCCOLI SOUP 9
 American Cheese Mornay,
 Forbidden Rice Cracker

UNI PANNA COTTA* 22
 Fort Bragg Uni, Nori Crisps,
 Hard Red Wheat Toast

SATSUMAS & BEETS 13
 Miso Tofu Sauce,
 Sunflower, Fennel

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

YUZU KOSHO SHOYU RAMEN 25
 Duck Confit, Black Trumpets,
 Hedgehogs, 64° Egg,
 Nappa Cabbage

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Flounder*	S. Korea	6
Inada Young Yellowtail*	Fukuoka	6.5
Kamasu Barracuda*	Chiba	7
Kanburi Winter Yellowtail*	Toyama	8
Kanpachi Amberjack*	Ehime	7
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	5
Misozuke Saba Miso Marinated Japanese Mackerel*	Chiba	7
Shirako Cod Milt*	Hokkaido	8
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*	Fort Bragg/Hokkaido	8/12
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