



BLACK TRUMPET BEIGNET* 10
Nori Crisp, Trout Roe

CAULIFLOWER SOUP 10
Crispy Garlic, Chives, Nori

YUZU KOSHO SHOYU RAMEN 26
Duck Confit, Black Trumpets,
Hedgehogs, 64° Egg,
Nappa Cabbage

SATSUMAS & BEETS 13
Miso Tofu Sauce,
Sunflower, Fennel

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

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

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Aomori	10
Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	8
Inada Young Yellowtail*	Fukuoka	6.5
Kamasu Barracuda*	Chiba	7
Kanburi Kanburi Toro Winter Yellowtail*	Toyama	8/10
Kanpachi Amberjack*	Ehime	7
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
Shima Aji & Truffle Jack Mackerel w/Truffle*	Ehime	11
Sturgeon Trio*	California	11
Tako Octopus	Hyogo	6.5
Toro Tataki Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	5
Uni Sea Urchin*	U.S. / Japan	10/12
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