



HEDGEHOG BEIGNET* 10
Nori Crisp, Trout Roe

CAULIFLOWER SOUP 10
Crispy Garlic, Chives, Nori

PANKO ASPARAGUS* 17
Yuzu Aioli, Yuzu Tobiko,
Ajitama Salad

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

DUCK EGG TARTINE* 14
Black Trumpet, Asparagus,
Artichoke, Lovage Butter,
Crispy Potato

LAMB RAMEN 17
Artichoke, Snap Peas,
64° Egg

GRILLED OCTOPUS* 31
Yukon Gold, Spicy Aioli,
Citrus, Fennel

CHAWANMUSHI 17
Dungeness Crab,
Hedgehog Mushroom

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Flounder*	S. Korea	6
Hotaru Ika Firefly Squid*	Toyama	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
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
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	11

BAR FEATURE

KIKORI & C.R.E.A.M. 17
Kikori Japanese Whisky, Midtown Spirits Cold Brew Liqueur,
Camellia Cold Brew Coffee, Condensed Milk, Ibarra Chocolate,
served with a Ginger Elizabeth Cookies & Cream Macaron