



BLACK TRUMPET 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

LAMB RAMEN 17
 Artichoke, Snap Peas, 64° Egg

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

CHAWANMUSHI 17
 Dungeness Crab, Hedgehog Mushroom

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Aomori	10
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
Kanpachi Amberjack*	Ehime	7
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	5
Shima Aji & Truffle Jack Mackerel w/Truffle*	Ehime	11
Sturgeon Trio*	California	11
Tako Octopus	Hyogo	6.5
Tennen Buri Buri Toro Wild Winter Yellowtail*	Toyama	8/10
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	11

SPIRIT FEATURE

MAKERS MARK KRU SHOKUNIN EDITION *Makers 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