



GOLD BAR SQUASH SOUP 12

Twin Peaks Summer Squash,
Shishito Pepper, Fresno Chile,
Saku Saku

HOTATE BUTTER* 12

Uni Cream, Preserved Lemon,
Pickled Shallot, Scallion,
Squid Ink Puffed Rice Cracker

KANPACHI CARPACCIO* 28

Red Plum, Cucumber,
Shiro Ponzu, Burnt Nori Oil,
Trout Roe, Cilantro Sprouts,
Crispy Rice Paper

AUSTRALIAN WAGYU TATAKI* 26

Pickled Tokyo Turnip, Shiitake,
Mushroom Dashi, Black Garlic,
Leek

NIGIRI SPECIALS

Akamutsu Blackthroat Seaperch*	Fukuoka	15
Chutoro Toro Otoro Kamatoro Bluefin*	Baja	7/8/9/10
Hotate Fresh Scallop*	Hokkaido	10
Inada Young Yellowtail*	Fukuoka	6.5
Ishidai Knifejaw Snapper*	Kanegawa	9
King Salmon*	New Zealand	7
Kinmedai Golden Eye Snapper*	Chiba	8
Kisu Japanese Whiting*	Chiba	9
Madai Sea Bream*	Ehime	7
Saba Japanese Mackerel*	Fukuoka	6
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	13
Sturgeon Trio*	California	12
Tako Octopus	Hyogo	6.5
Toro Tataki Seared Bluefin*	Baja	10
Tsuri Aji Horse Mackerel*	Ehime	6.5
Umimasu Ocean Trout*	Scotland	7
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	12

WINE BY THE GLASS FEATURE

DOMAINE HIPPOLYTE REVERDY SANCERRE 2024 20
 Sauvignon Blanc from Loire Valley, France -
Tangy Lemon, Grapefruit Pith, Wet Stone