



**KONBU CARROT & GINGER SOUP 12**  
Shiso Crème Fraîche, Pomegranate, Sunchoke Chips, Mizuna, Chive

**KANPACHI CARPACCIO\* 25**  
Kaiso, Red Plum, Radish, Cherry Tomato, Tosazo, Shiso, Extra Virgin Olive Oil, Sea Salt

**TEMPURA PADRON PEPPERS 13**  
Kimchee Romesco, Kru Dukkah, Pickled Jimmy Nardello, Lemongrass Oil

**HOTATE BUTTER\* 12**  
Uni Cream, Preserved Lemon, Pickled Shallot, Scallion, Squid Ink Puffed Rice Cracker

**MISO YAKI BLACK COD 24**  
Konbu-Celery Root Purée, Fingerling Potato, Purple Cherry Tomato, Kizami Wasabi Chimichurri, Fried Leeks

## NIGIRI SPECIALS

Akamutsu   Blackthroat Seaperch*	Fukuoka	15
Chutoro   Toro   Otoro   Kamatoro   Bluefin*	Baja	7/8/9/10
Hirame   Flounder*	S. Korea	6
Hotate   Fresh Scallop*	Hokkaido	10
Inada   Young Yellowtail*	Fukuoka	6.5
Ishidai   Knifejaw Snapper*	Kanegawa	9
Kamasu   Barracuda*	Chiba	7
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
Tarabagani   King Crab*	Norway	12
Tennen Buri   Wild Yellowtail*	Hokkaido	8.5
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

**CHATEAU CAMBON GAMAY PET NAT 2023** 15  
from Beaujolais, France -  
*Fresh Strawberry, Rhubarb, Rose Petal*