



**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

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## 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
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
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

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## WINE BY THE GLASS FEATURE

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