



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

**KANPACHI CARPACCIO\* 25**  
 Kaiso, Red Plum, Radish,  
 Cherry Tomato, Tosazu, 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 25**  
 Konbu-Celery Root Purée,  
 Fingerling Potato,  
 Purple Cherry Tomato,  
 Kizami Wasabi Chimichurri,  
 Fried Leeks

## NIGIRI SPECIALS

Akamutsu   Blackthroat Seaperch*	Fukuoka	15
Chutoro   Otoro   Kamatoro   Bluefin*	Baja	7/9/10
Hirame   Flounder*	S. Korea	6
Hotate   Fresh Scallop*	Hokkaido	10
Inada   Young Yellowtail*	Fukuoka	6.5
Ishidai   Knifejaw Snapper*	Kanegawa	9
Isaki   Threeline Grunt*	Miyagi	10
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
Shinika   Squid*	Kumamoto	8.5
Sturgeon Trio*	California	12
Tako   Octopus	Hyogo	6.5
Toro Tataki   Seared Bluefin*	Baja	10
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*