



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

AUTUMN SQUASH TEMPURA 16
Kabocha, Delicata,
Black Garlic Tentsuyu,
Gochujang Aioli

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
Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	7/9/10
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	10
Inada Young Yellowtail*	Fukuoka	6.5
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
Sanma Pike Mackerel*	Chiba	7
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	13
Sturgeon Trio*	California	12
Surume Ika Squid*	Aomori	8
Tako Octopus	Hyogo	6.5
Tarabagani King Crab*	Norway	12
Tennen Buri Wild Yellowtail*	Hokkaido	9
Toro Tataki Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	7
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	12

COCKTAIL FEATURE

STRAWBERRY SHOGUN 15
Aviation American Gin, Blood Orange-Sake Vermouth,
Strawberry Campari

In Participation of Negroni Week, and Partnership with Slow Food