



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

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|--|-------------|--------|
| Ankimo Monkfish Liver* | Akita | 10 |
| Chutoro Otoro Kamatoro Bluefin* | Baja | 7/9/10 |
| Hirame Flounder* | S. Korea | 6 |
| Hotate Fresh Scallop* | Hokkaido | 10 |
| 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 |
| Sturgeon Trio* | California | 12 |
| Tako Octopus | Hyogo | 6.5 |
| 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