



KONBU CARROT & GINGER SOUP 12
Shiso Crème Fraîche, Chives, Pomegranate, Sunchoke Chips

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

MUSHROOM TOAST 18
Mushroom Cream, Maitake, Kru Dukkah, Furikake Focaccia, Pickled Tokyo Turnip, Jimmy Nardello Pepper

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

NIGIRI SPECIALS

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
Kuromutsu Black Seaperch*	Shizuoka	13
Madai Sea Bream*	Ehime	7
Managatsuo Pomfret*	Ehime	10
Saba Japanese Mackerel*	Fukuoka	6
Sanma Pike Mackerel*	Chiba	7
Sawara King Mackerel*	Chiba	9
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	13
Shiro Sake White Salmon*	Shizuoka	9
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

WINE BY THE GLASS FEATURE

ANÓNIMAS VITICULTORAS ALBARIÑO 2024 14
from Rías Baixas, Spain -
White Peach, Green Melon Rind, Briny