



**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, Fresno Chile

**LOBSTER & MUSHROOM
DUMPLING 12**
Lobster Shell Dashi,
Matsutake, Roasted Garlic Oil,
Pickled Radish, Negi

SAKE BRAISED SHORT RIB 42
Konbu-Leek Purée, Fennel,
Salt Baked Celery Root,
Pickled Carrot, Nori Gremolata

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
Madai Sea Bream*	Ehime	7
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 Rias Baixas, Spain -
White Peach, Green Melon Rind, Briny