



FROM THE SUSHI BAR

AKAMI CARPACCIO* 32
Green Curry Cream, Black Garlic,
Caviar, Gold Leaf, Radish

SHOGATSU NIGIRI FLIGHT* 55
Shima Aji + Truffle,
Maguro + Caviar,
King Salmon Lomi-Style,
Kinmedai + Gold Leaf,
A5 Wagyu + Uni

FROM THE KITCHEN

DUNGENESS CRAB
"WONTON" 12^{EACH}
Turnip, Yuzu,
Preserved Lemon, Caviar

KAMO NANBAN* 21
Soba Noodles, Mushroom Dashi,
Tea Smoked Duck Breast,
Pickled Bean Sprouts, Leek Oil,
Grilled Shimeji, Charred Scallion

CHAWANMUSHI 16
Smoked Scallop, Negi,
Black Trumpet Mushroom,
Pickled Radish

AUSTRALIAN
WAGYU TATAKI* 26
Truffle Ponzu, Chives,
Saku Saku, Micro Greens

UNI BUTTER SHIO PAN* 16
Hokkaido Uni,
Black Lava Sea Salt,
Ginger-Scallion Crème Fraiche

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Toro Otoro Kamatoro Bluefin*	Spain	8/9/10/11
Hagatsuo Striped Bonito*	Kagoshima	8
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	12
King Salmon*	New Zealand	7
Kinmedai Golden Eye Snapper*	Chiba	9
Kuromutsu Black Seaperch*	Shizuoka	13
Madai Sea Bream*	Ehime	7
Saba Japanese Mackerel*	Fukuoka	6
Sawara King Mackerel*	Chiba	9
Sayori Japanese Halfbeak*	Aomori	9
Sturgeon Trio*	California	12
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	13
Shirako Cod Milt*	Hokkaido	8
Shiro Sake White Salmon*	Shizuoka	9
Tako Octopus	Hyogo	6.5
Tennen Buri Toro Wild Yellowtail*	Hokkaido	9/10
Toro Tataki Seared Bluefin*	Spain	10
Umimasu Ocean Trout*	Scotland	7
Uni Sea Urchin*	Hokkaido	14
Wagyu A5 Japanese Beef*	Kagoshima	12