SPECIALS

*Served raw or undercooked or contains raw, or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions

SUNDAY JANUARY 11

KONBU CELERY ROOT SOUP 12
Chili Crunch, Furikake, Chives, Sunchoke Chips, Kizami Nori

KANPACHI CARPACCIO* 26
Beet Root Purée, Lime, Green Apple, Chili Oil, Shiso Oil, Mint, Black Lava Salt

MISO YAKI BLACK COD 25
Konbu-Cauliflower Puree, Ohitashi Broccolini, Nimono Carrot, Micro Mizuna, Pickled Burdock

DUNGENESS CRAB "WONTON"* 11EACH
Turnip, Yuzu, Preserved Lemon, Chives, Caviar

HOT HONEY BRUSSELS SPROUTS 16
Gochujang, Chives, Furikake, Macadamia Dukkah, Meyer Lemon Aioli

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

NIGIRI SPECIALS

Ankimo | Monkfish Liver*	Akita	10
Chutoro | Toro | Otoro | Kamatoro | Bluefin*	Spain	8/9/10/11
Hirame | Flounder*	S. Korea	6
Hotate | Fresh Scallop*	Hokkaido	12
Kamasu | Barracuda*	Chiba	7
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 | Wild Yellowtail*	Hokkaido	9
Toro Tataki | Seared Bluefin*	Spain	10
Umimasu | Ocean Trout*	Scotland	7
Uni | Sea Urchin*	Hokkaido	14
Wagyu | A5 Japanese Beef*	Kagoshima	12

WINE BY THE GLASS FEATURE

DOMAINE TESSIER ROMORANTIN 2023 18
from Cour-Cheverny, France -
Apple & Underripe Apricot, Fino Sherry, Wet Stone