



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

WINTER SQUASH TEMPURA 16
Kabocha, Delicata, Gochujang,
Black Garlic Tentsuyu,
Frisée, Radish

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
Hagatsuo Striped Bonito*	Kagoshima	8
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

PIQUENTUM MALVAZIJA 2020 13
from Istria, Croatia -
Quince, Sage, Black Tea with Honey