



**TOKYO TURNIP SOUP 12**  
Shiso Oil, Saku Saku, Arare,  
Shimeji Mushroom, Micro Kale

**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

**SPICY COCONUT CLAMS 22**  
Gochujang-Coconut Dashi,  
Thai Basil, Scallion, Furikake,  
Basil Oil

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

**AUSTRALIAN WAGYU TATAKI\* 26**  
Truffle Ponzu, Ginger,  
Chives, Sesame, Micro Greens

## NIGIRI SPECIALS

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
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*