



**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

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

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

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

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## NIGIRI SPECIALS

Ankimo   Monkfish Liver*	Akita	10
Akami & Caviar   Bluefin + Caviar*	Spain	13
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
Sayori   Japanese Halfbeak*	Aomori	9
Sake Trio*	Norway	10
Shima Aji & Truffle   Jack Mackerel + Truffle*	Ehime	13
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

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## WINE BY THE GLASS FEATURE

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