



\*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 foodborne illness, especially if you have certain medical conditions.

# SPECIALS

WEDNESDAY FEBRUARY 18

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

**SAKE CARPACCIO\* 26**  
Ikura, Cucumber, Lemon,  
Yuzu Vinaigrette, Shiso Oil,  
Shiso Pistou

**CASTELFRANCO SALAD 16**  
A5 Tallow Vinaigrette, Hazelnut,  
Blood Orange, Delicata Squash,  
Pink Peppercorn Farm Cheese

**UBE TEMPURA 15**  
Edamame Hummus, Snap Peas,  
Chili Crunch, Pickled Radish

**LOVE YOUR HERITAGE ROLL\* 17**  
Crab, Shrimp Tempura, Cucumber,  
Avocado, Hamachi, Arare,  
Wasabi Cream, Tobiko, Chives

**GOOSE LIVER  
MOUSSE TOAST 19**  
Furikake Focaccia,  
Pickled Carrot & Daikon,  
Scallion Aioli, Kru Dukkah,  
Truffle Soy Glaze, Cilantro

**SOY BRAISED BEEF CHEEK 26**  
Creamy Miso Polenta,  
Pickled Fennel, Shiso Oil,  
Nori Gremolata

## NIGIRI SPECIALS

Akami & Caviar   Bluefin + Caviar*	Spain	13
Chutoro   Toro   Otoro   Bluefin*	Spain	8/9/10
Hagatsuo   Striped Bonito*	Kagoshima	8
Hirame   Flounder*	S. Korea	6
Hotaru Ika   Firefly Squid*	Toyama	6
Hotate   Fresh Scallop*	Hokkaido	10
Kamasu   Barracuda*	Chiba	7
Kanpachi   Amberjack*	Fukuoka	7
King Salmon*	New Zealand	7
Kinmedai   Golden Eye Snapper*	Chiba	8
Kuromutsu   Black Seaperch*	Shizuoka	13
Madai   Sea Bream*	Ehime	7
Saba   Japanese Mackerel*	Fukuoka	6
Sawara   King Mackerel*	Chiba	9
Shima Aji & Truffle   Jack Mackerel + Truffle*	Ehime	13
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	12
Wagyu   A5 Japanese Beef*	Kagoshima	12

## WINE BY THE GLASS FEATURE

**BISSON PIGATO 2024** 17  
from Liguria, Italy -  
*Meyer Lemon, Apricot, Mediterranean Herbs*