



*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

FRIDAY FEBRUARY 20

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, Cilantro,
 Carrot & Daikon, Scallion Aioli,
 Kru Dukkah, Truffle Soy Glaze

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

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Akami & Caviar Bluefin + Caviar*	Spain	13
Chutoro Toro Otoro Kamatoro Bluefin*	Spain	8/9/10/11
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
Sayori Japanese Halfbeak*	Aomori	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

RYME VERMENTINO 2023 14
 from Las Brisas Vineyard in Carneros, CA -
Pineapple Upside-Down Cake, Orange Pith, Chamomile Tea