



**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

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

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

**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
Hirame   Flounder*	S. Korea	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   Toro   Wild Yellowtail*	Hokkaido	9/10
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*