



BEET SOUP 10
Kombu Crème Fraîche,
Ao Nori Toasted Walnuts,
Beet Chips, Fried Mint, Chives

HOTATE BUTTER* 10
Uni Cream, Preserved Lemon,
Pickled Chanterelles, Negi,
Squid Ink Tuille

DUCK LIVER MOUSSE 18
Jimmy Nardello Jam, Arare,
Chives, Red Wheat Focaccia

BLISTERED SHISHITO PEPPERS 14
Kimchi Romesco, Kru Dukkah,
Roasted Garlic Oil, Micro Greens

HAMACHI CRUDO* 26
Heirloom Tomato, Cucumber,
Ponzu, Olive Oil, Trout Roe,
Miso Mustard, Shiso,
Black Lava Salt

MISO YAKI BLACK COD 24
Parsnip Soubise, Arugula Pesto,
Sunchoke Chips, Broccolini,
Pickled Fresno Chile

NIGIRI SPECIALS

Akami & Caviar Bluefin + Caviar*	Baja	13
Akamutsu Blackthroat Seaperch*	Ishikawa	15
Anago Salt Water Conger Eel	Nagasaki	12
Aodai Blue Snapper*	Kanagawa	8
Chutoro Toro Otoro Kamatoro Bluefin*	Baja	8/9/10/11
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	10
King Salmon*	New Zealand	7
Kinmedai Golden Eye Snapper*	Chiba	8
Kisu Japanese Whiting*	Chiba	9
Madai Sea Bream*	Ehime	7
Managatsuo Silver Pomfret*	Yamaguchi	10
Saba Japanese Mackerel*	Fukuoka	6
Sanma Pike Mackerel*	Hokkaido	6
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	13
Shirauo Icefish*	Miyagi	7
Shiro Sake White Salmon*	Nagasaki	10
Sturgeon Trio*	California	12
Tachiuo Belt Fish*	Chiba	10
Tako Octopus	Hyogo	6.5
Toro Tataki Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	7
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	12

WINE BY THE GLASS FEATURE

PORMENOR WHITE BLEND 2023 13
from Duoro, Portugal -
Apricot, Lemon & Lime Zest, Salty Minerality