SPECIALS

MONDAY OCTOBER 26

*Served raw or undercooked or contains raw or undercooked ingredients.

* Consuming raw or undercooked meats, poulty, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions

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

BLISTERED PEPPERS 14
Jimmy Nardello & Shishito,
Kimchi Romesco, Kru Dukkah,
Roasted Garlic Oil, Micro Greens

HIRAMASA CRUDO* 28
Granny Smith Apple,
Fuyu Persimmon, Takuan,
Yamagobo, Pomegranate,
Miso Mustard, Yuzu Pepper,
Chili Oil, Chives

CLAM CROQUETTES* 18
Clam Béchamel, Tsukemono,
Negi, Cured Trout Roe, Bonito

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

NIGIRI SPECIALS

Akami & Uni | Bluefin + Sea Urchin*	Baja	13
Anago | Salt Water Conger Eel	Nagasaki	12
Chutoro | **Otoro** | Bluefin*	Baja	8/10
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
Madai | Sea Bream*	Ehime	7
Managatsuo | Silver Pomfret*	Yamaguchi	10
Saba | Japanese Mackerel*	Fukuoka	6
Sawara | King Mackerel*	Chiba	9
Shima Aji | Jack Mackerel*	Ehime	6
Shirauo | Icefish*	Miyagi	7
Shiro Sake | White Salmon*	Nagasaki	10
Sturgeon Trio*	California	12
Tako | Octopus	Hyogo	6.5
Tennen Buri | Wild Yellowtail*	Hokkaido	8
Umimasu | Ocean Trout*	Scotland	7
Uni | Sea Urchin*	Hokkaido	13
Wagyu | A5 Japanese Beef*	Kagoshima	12

WINE BY THE GLASS FEATURE

ALINE BEAUNÉ ALIGOTÉ 2023 15
from Burgundy, France -
Crisp Apple & Pear, White Flower, Citrus Peel