SPECIALS

TUESDAY NOVEMBER 3

*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

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

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

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

SAKE CRUDO* 25
Granny Smith Apple,
Fuyu Persimmon, Takuan,
Yamagobo, Pomegranate,
Miso Mustard, Yuzu Pepper,
Chili Oil, Chives

NIGIRI SPECIALS

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	12
Kamasu | Barracuda*	Chiba	7
King Salmon*	New Zealand	7
Kinmedai | Golden Eye Snapper*	Chiba	9
Kisu | Japanese Whiting*	Chiba	9
Madai | Sea Bream*	Ehime	7
Managatsuo | Silver Pomfret*	Yamaguchi	10
Saba | Japanese Mackerel*	Fukuoka	6
Sawara | King Mackerel*	Chiba	9
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
Tennen Buri | Wild Yellowtail*	Hokkaido	8
Toro Tataki | Seared Bluefin*	Baja	10
Umimasu | Ocean Trout*	Scotland	7
Uni | Sea Urchin*	Hokkaido	15
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