



HOTATE BUTTER 7 per piece
hokkaido scallop, green bean,
corn, red bell pepper, butter

TORO TATAKI* 20
yuzu soy, sesame-garlic

LAMB LOLLIPOPS 28
edamame hummus, beets,
chard

MATSUTAKE GNOCCHI 18
ichiban dashi, nasturtium, celery

CHICKEN LIVER MOUSSE 11
kurogoma bollo, almond,
celery, blackberry

BRAISED BEEF CHEEK 17
mushroom congee, fennel,
salt baked celery root,
pickled carrot

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Kobujime Kelp Marinated Fluke*	S.Korea	6
Hotate Fresh Scallop*	Hokkaido	8
Isaki & Ankimo Threeline Grunt w/Liver Torchon*	Oita	8
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Fukuoka	6.5
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	5
Saba Japanese Mackerel*	Chiba	6.5
Shiokko Young Yellowtail*	Fukuoka	7
Shirako Cod Milt*	Hokkaido	8
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Umimasu Ocean Trout*	Scotland	5
Uni Sea Urchin*	U.S./Japan	9/13
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

FIG SORBET	5
Li Hing Fingerlime Basil	
APPLE CIDER DOUGHNUT	7
Vanilla Ice Cream Miso Caramel	
KABOCHA TART	10
Pastry Cream Red Kuri Nimono Amaretto Whipped Cream Candied Pepitas	
KOMBU CREME BRULEE	10
Persimmon Candied Kombu Shiso	
CARROT-GINGER CAKE	12
Miso Roasted Apple Carrot Chip Den Fraiche Gelato Caramelized White Chocolate	
MOCHI BROWNIE	10
Vanilla Ice Cream Blackberry Chocolate Sauce	
TEMPURA CHEESECAKE	13
Matcha Ice Cream Strawberry Berry Sauce	