



UNI CREAM BEIGNET* 11ea.
Nori Crisp, Trout Roe

BEET SOUP 8
Miso Cream, Fennel, Grapefruit

AJITAMA SALAD* 16
Endive, Frisée, Arugula,
Fukujinzuke, Yuzu Tobiko Aioli

CRISPY BRUSSELS SPROUTS* 12
Cod Roe Aioli, Chive

KABOCHA TEMPURA* 13
Delicata & Red Kuri Squash,
Pepita Aioli

WILD MUSHROOM GNOCCHI 25
Chanterelle & Lobster Mushroom,
Porcini, Creamy Mushroom Dashi,
Roasted Shallot

MATSUTAKE SUIMONO 6
Green Onion, Garlic Oil, Turnip

NIGIRI SPECIALS

Anago Sea Eel	Chiba	8
Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	8
Inada Young Yellowtail*	Fukuoka	6.5
Ishidai Knifejaw*	Fukuoka	8
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Baja	7
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	9
Madai Sea Bream*	Ehime	5
Saba Japanese Mackerel*	Fukuoka	6
Sawara King Mackerel*	Chiba	7
Shima Aji & Truffle Jack Mackerel & Truffle*	Ehime	11
Sturgeon Trio*	California	11
Tako Octopus	Hyogo	6.5
Tennen Buri Toro Wild Winter Yellowtail*	Hokkaido	8/10
Toro Tataki Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	5
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Miyazaki	11

WINE BY THE GLASS FEATURE

PAUL GADENNE 'LE DEBAROULE' JACQUERE 2021 15
from Savoie, France -
Zippy, White Peach, Quince