



**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

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

## WINE BY THE GLASS FEATURE

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