



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

YASAI DON* 14
Tempura Broccolini,
Nimono Kuri Squash,
Pickled Cauliflower, 64° Egg,
Sauteed Mushrooms

WAGYU CRISPY RICE* 12ea.
Yuzu Miso Cream, Kizami

NANTES CARROT SOUP 9
Black Trumpet Mushroom,
Truffle Crème Fraiche, Thyme

WILD MUSHROOM GNOCCHI 25
Chanterelle & Black Trumpet,
Creamy Mushroom Dashi,
Roasted Shallots

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
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Baja	7
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
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 Wild Winter Yellowtail*	Hokkaido	8
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

PFEFFINGEN GEWÜRZTRAMINER SPÄTLESE 2019 17
from Pfalz, Germany -
Lychee, Lemon Drop, Mango