



CHANTERELLE BEIGNET* 12ea.
 Nori Crisp, Kaluga Caviar

TORO CRISPY RICE* 11ea.
 Yuzu Miso Cream, Kizami

NANTES CARROT SOUP 9
 Black Trumpet Mushroom,
 Truffled Crème Fraîche, Thyme

PAN SEARED SALMON 17
 Daikon, Meyer Lemon,
 Creamy Miso Dashi

NIGIRI SPECIALS

Amaebi Live Spot Prawn*	San Diego	AQ
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
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	13
Sturgeon Trio*	California	11
Tako Octopus	Hyogo	6.5
Tarabagani King Crab*	Norway	11
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

DOMAINE HIPPOLYTE REVERDY SANCERRE 2022 20
 Sauvignon Blanc from Loire Valley, France -
Grapefruit, Lemon Zest, Chalky Limestone