



CHANTERELLE BEIGNET* 12ea.
 Nori Crisp, Kaluga Caviar

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

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

MISO YAKI QUAIL 19
 Sauteed Kale & Chanterelle

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	13
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

NEW YEAR'S EVE FEATURES

TELMONT RÉSERVE BRUT CHAMPAGNE 16/65
 Notes of Bright Green Apple and Candied Tropical Fruit, Dry Mineral Finish

SEASIDE MARTINI 19
 Botanist Gin, Blanc Vermouth, Citrus Bitters
 Garnished with an Oyster & Caviar on the Half Shell

OLD CUBAN 17
 Mount Gay Black Barrel Rum, Mint, Lime, Champagne, Bitters