



CHANTERELLE BEIGNET* 12ea.
 Nori Crisp, Kaluga Caviar

UNI PANNA COTTA* 22
 Santa Barbara Uni, Nori Crisps,
 Hard Red Wheat Toast

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

CHICKEN KARAAGE 14
 Honey Sumiso, Lemon

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
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