



DUNGENESS CRAB WONTON* 12
Preserved Lemon, Caviar, Radish

WINTER SQUASH SOUP 9
Black Trumpet Mushroom,
Pickled Turnip, Roasted Pepita,
Truffled Crème Fraîche

SAKE STEAMED MUSSELS 20
Tomato Dashi, Grilled Lemon,
Red Wheat Focaccia

KOBUJIME BEET SALAD 17
Yuzu Ricotta, Pistachio, Mint

MISO YAKI PORK BELLY 22
Sunchoke Puree, Frisee,
Black Trumpet Mushroom,
Cara Cara Orange

BRAISED BEEF CHEEK 21
Mushroom Congee, Nantes Carrot,
Salt-Baked Celery Root,
Pickled Fennel

NIGIRI SPECIALS

Aburi Hotate Miso Zuke Marinated Scallop*	Hokkaido	9
Anago Sea Eel	Chiba	8
Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame & Ankimo Flounder & Monkfish Liver*	S. Korea	8
Hotaru Ika Firefly Squid*	Toyama	6
Hotate Fresh Scallop*	Hokkaido	8
Inada Young Yellowtail*	Fukuoka	6.5
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Baja	7
Kinmedai Golden Eye Snapper*	Chiba	8
King Salmon*	New Zealand	5.5
Madai Sea Bream*	Ehime	5
Saba Japanese Mackerel*	Fukuoka	6
Sawara King Mackerel*	Chiba	7
Sayori Japanese Halfbeak*	Iwate	8
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

WINE BY THE GLASS FEATURE

CHATEAU CAMBON GAMAY PÉT-NAT 2022 16
from Beaujolais, France -
Raspberry, Green Strawberry, Rose Petal