



SUNCHOKESOUP 10

Pickled Fresno Chile,
 Donko Shiitake Mushroom,
 Sunchoke Chips, Layu

HOTATE BUTTER* 12 each

Kabocha Cream, Cured Trout Roe,
 Preserved Lemon,
 Squid Ink Puffed Rice Cracker

ROASTED CAULIFLOWERSALAD 16

Den Miso Cauliflower,
 Asian Pear, Sunchoke Chips,
 Mizuna-Walnut Pesto,
 Pomegranate

DUCK DUMPLING 11

Tokyo Turnip Veloute,
 Age Nasu, Pickled Celery,
 Fried Leek, Basil Oil

NIGIRI SPECIALS

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|---|-------------|-----|
| Chutoro Toro Bluefin* | Baja | 7/8 |
| Hirame Flounder* | S. Korea | 6 |
| Hotate Fresh Scallop* | Hokkaido | 9 |
| Inada Young Yellowtail* | Fukuoka | 6.5 |
| Isaki Threeline Grunt* | Fukuoka | 8 |
| Kamasu Barracuda* | Chiba | 7 |
| Kanpachi Amberjack* | Fukuoka | 7 |
| King Salmon* | New Zealand | 5.5 |
| Kinmedai Golden Eye Snapper* | Chiba | 8 |
| Kohada Gizzard Shad* | Chiba | 6.5 |
| Madai Sea Bream* | Ehime | 6.5 |
| Saba Japanese Mackerel* | Fukuoka | 6 |
| Shima Aji & Truffle Jack Mackerel + Truffle* | Ehime | 13 |
| Sturgeon Trio* | California | 11 |
| Tako Octopus | Hyogo | 6.5 |
| Tennen Buri Wild Mature Yellowtail* | Hokkaido | 8 |
| Toro Tataki Seared Bluefin* | Baja | 10 |
| Umimasu Ocean Trout* | Scotland | 5 |
| Uni Sea Urchin* | Hokkaido | 12 |
| Wagyu A5 Japanese Beef* | Kagoshima | 11 |

WINE BY THE GLASS FEATURE

KATSUNUMA WINERY KOSHU 2023

from Yamanashi, Japan -
Green Apple, Yuzu, White Peach

18