



**CELERY ROOT SOUP** 10

Grilled Maitake, Pickled Apple, Beet Chip, Leek Oil, Mizuna

**HOTATE BUTTER\*** 12 each

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

**BEEF CHEEK KUSHIYAKI** 15

Black Garlic Tare, Menma Salsa, Micro Cilantro

**ROASTED CAULIFLOWER SALAD** 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

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**NIGIRI SPECIALS**

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

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**WINE BY THE GLASS FEATURE**

**DOMAINE DE L'ECU MELON DE BOURGOGNE 2022** 14

from Loire Valley, France -  
Grapefruit, Lime, Pinch of Salt