



TORO TATAKI SASHIMI* 23

Saku Saku, Bell Pepper, Yuzu-Miso Cream

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

LOBSTER TOAST 23

Roasted Leek Beurre Blanc, Red Wheat Focaccia, Avocado, Yuzu, Saku Saku, Cilantro

CASTELFRANCO SALAD 16

Sesame Roasted Kabocha, Satsuma Mandarin, Hazelnut, Bonito Farm Cheese, Duck Fat Vinaigrette

CRISPY BRUSSELS SPROUTS 14

Coconut-Chile Caramel, Toasted Almond, Chive, Meyer Lemon Aioli

DUCK DUMPLING 11

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

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	7/9/10
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
Madai Sea Bream*	Ehime	6.5
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 Wild Mature Yellowtail*	Hokkaido	9
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 18
 from Yamanashi, Japan -
Green Apple, Yuzu, White Peach