



**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

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## NIGIRI SPECIALS

<b>Ankimo</b>   Monkfish Liver*	Akita	10
<b>Chutoro</b>   <b>Otoro</b>   <b>Kamatoro</b>   Bluefin*	Baja	7/9/10
<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>Kanpachi</b>   Amberjack*	Fukuoka	7
<b>King Salmon*</b>	New Zealand	5.5
<b>Kinmedai</b>   Golden Eye Snapper*	Chiba	8
<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>   Wild Mature Yellowtail*	Hokkaido	9
<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

<b>KATSUNUMA WINERY KOSHU 2023</b>	18
from Yamanashi, Japan - Green Apple, Yuzu, White Peach	