



**CELERY ROOT SOUP** 10  
Grilled Maitake, Pickled Apple,  
Beet Chip, Leek Oil, Mizuna

**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

**HOTATE BUTTER\*** 12 each  
Kabocha Cream, Cured Trout Roe,  
Preserved Lemon,  
Squid Ink Puffed Rice Cracker

**DUCK DUMPLING** 11  
Tokyo Turnip Veloute,  
Age Nasu, Pickled Celery,  
Fried Leek, Basil Oil

**LOBSTER TOAST** 23  
Roasted Leek Beurre Blanc,  
Red Wheat Focaccia, Avocado,  
Yuzu, Saku Saku, Cilantro

## 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>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>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    | 8      |
| <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     |

## WINE BY THE GLASS FEATURE

**KATSUNUMA WINERY KOSHU 2023** 18  
from Yamanashi, Japan -  
*Green Apple, Yuzu, White Peach*