



SCALLOP CHAWANMUSHI 14

Black Trumpet Mushroom, Lemon Oil, Negi, Kizami Nori

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

AGEDASHI NASU 16

Mushroom Dashi, Black Garlic, Grilled Oyster Mushroom, Tofu, Cherry Tomato Confit, Purple Basil

CRISPY BRUSSELS SPROUTS 14

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

BEEF CHEEK KUSHIYAKI* 16

Waygu, Black Garlic Tare, Menma Salsa, Micro Cilantro

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	7/9/10
Hotate Fresh Scallop*	Hokkaido	9
Inada Young Yellowtail*	Fukuoka	6.5
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
Matsukawa Karei Kobujime Pine Flounder*	Miyagi	9
Saba Japanese Mackerel*	Fukuoka	6
Samekawa Karei Engawa Shark Skin Flounder*	Akita	9/10
Sawara King Mackerel*	Chiba	7
Sayori Japanese Half Beak*	Hokkaido	9
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	13
Sturgeon Trio*	California	11
Tako Octopus	Hyogo	6.5
Tennen Buri Toro Wild Mature Yellowtail*	Hokkaido	8/10
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