



HAMACHI AGUACHILE* 16
Fire-Roasted Jalapeno, Cilantro,
Yuzu Kosho, Shrimp Chips

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

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Toro Otoro Bluefin*	Baja	7/8/9
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