



**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

**BEEF CHEEK KUSHIYAKI\*** 16  
Waygu, Black Garlic Tare,  
Menma Salsa, Micro Cilantro

**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

<b>Chutoro</b>   Toro   Otoro   Bluefin*	Baja	7/8/9
<b>Hotate</b>   Fresh Scallop*	Hokkaido	9
<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>Samekawa Karei</b>   Engawa   Shark Skin Flounder*	Akita	9/10
<b>Sayori</b>   Japanese Half Beak*	Hokkaido	9
<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*