



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

AGEDASHI NASU 16
Mushroom Dashi, Black Garlic,
Grilled Oyster Mushroom, Tofu,
Cherry Tomato Confit,
Purple Basil

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

NIGIRI SPECIALS

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|--|-------------|--------|
| Ankimo Monkfish Liver* | Akita | 10 |
| Chutoro Otoro Kamatoro Bluefin* | Baja | 7/9/10 |
| Hirame Flounder* | S. Korea | 6 |
| 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 |
| Saba Japanese Mackerel* | Fukuoka | 6 |
| Samekawa Karei Shark Skin Flounder* | Akita | 9 |
| Sawara King Mackerel* | Chiba | 7 |
| 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