

NAKAZAWA ASPEN

PATIO MENU

- EDAMAME | Lemon, Sesame Oil, Sea Salt 5
- SHISHITO PEPPERS | Lemon, Sea Salt 8
- GOLDEN OSSETRA CAVIAR | Crispy Nori, Sushi Rice 32
- OSAKA SPROUTS | Brussels Sprouts, Ginger Relish, Okonomiyaki Sauce 18
- CRAB FRIED RICE | Blue Crab, Green Onion, Wagyu Render 26
- CRISPY RICE | Spicy Salmon, Pickled Persian Cucumbers, Katsuobushi 16
- FUJI MOUNTAIN OYSTERS | Panko-Crusted, Japanese Slaw, Tonkatsu Sauce - 30
- KARAGE | Fried Chicken, Yuzukosho Aioli, Pickled Daikon 18
- TORO TARTARE | Tuna, Golden Ossetra Caviar, Dijon 36
- TORO BAP | O-Toro, Shiso, Sushi Rice, Nori 45
- UNI BOX | 3 Types of Sea Urchin, Shiso, Fresh Wasabi, Japanese Sea Salt MP
- CHIRASHI | Assortment of Sashimi, Tamago, Sushi Rice, Nikiri Shoyu 40
- WAGYU KATSU SANDO | A5 Miyazaki Wagyu, Tonkatsu Sauce 85
- MILK BREAD BOARD FOR 2 | Toro Tartare, Ankimo Pate, Chickpea Purée 50
- CAVIAR SUPPLEMENT | 32

NIGIRI / SASHIMI

- | | |
|----------------------------------|-----------------------------------|
| Hotate - 7/11 | Kinmedai - 10/14 |
| Sawara - 6/9 | Buri - 9/14 |
| Hirame - 6/8 | Engawa - 6/8 |
| Zuke King Salmon - 8/12 | Kampachi - 7/11 |
| Mongo Ika - 8/12 | Ikura - 9/12 |
| Uni - California - 9/12 | Akami - 9/12 |
| Uni - Hokkaido - 12/14 | Chu-Toro - 12/14 |
| Uni - Ensui - 18 / 23 | O-Toro - 14/20 |
| Anago - 8 (<i>Nigiri Only</i>) | Wagyu - 15 (<i>Nigiri Only</i>) |
| Tamago - 7 | |

EXECUTIVE CHEF - DAISUKE NAKAZAWA