

OMAKASE

CLASSIC – 150 | PREMIUM – 200

COLD

KING CRAB SALAD | Persian Cucumber, Mitsuba, Tosazu 20

GOLDEN OSSETRA CAVIAR | Crispy Nori, Sushi Rice 32

TORO TARTARE | Tuna Belly, Golden Ossetra Caviar, Dijon 36

BOTAN PEA | Spot Prawn Sashimi, Tempura Head, Cauliflower, Corn, Pea Purée 30

ENDIVE SALAD | Salmon, Capers, Shichimi, Croutons, Yuzu Balsamic 25

BURI CRUDO | Pickled Cherry Tomatoes, Crispy Potato, Tosazu Gelée 32

SAWARA CRUDO | Daikon, Shiso, Tosa Shoyu 16

SMOKED KATSUO CRUDO | Hay-Smoked, Horseradish, Ponzu 32

UNI BOX | 3 Types of Sea Urchin, Shiso, Fresh Wasabi, Japanese Sea Salt MP

KINUTAMA | White Fish, Botan Ebi, Myoga, Persian Cucumber, Pickled Daikon 18

HOT

SHISHITO PEPPERS | Lemon, Sea Salt 8

MISO SOUP | Wakame, Green Onion, Katsubushi 6

EDAMAME | Lemon, Sesame Oil, Sea Salt 5

KARAAGE | Fried Chicken, Yuzukosho Aioli, Pickled Daikon 18

CRISPY RICE | Spicy Salmon, Pickled Persian Cucumbers, Katsubushi 16

KING CRAB RISOTTO | Kani Miso, Takuan, Crispy Nori 32

WAGYU KATSU SANDO | A5 Miyazaki Wagyu, Milk Bread, Tonkatsu Sauce 85

WAGYU STEAK | 2 oz A5 Miyazaki Wagyu, Shiitake, Oyster Mushroom, Butternut Squash Purée 85 (add 2 oz +80)

MILK BREAD BOARD FOR 2 | Toro Tartare, Ankimo Pate, Chickpea Purée 50

NIGIRI / SASHIMI

Hotate - 7/11

Sawara - 6/9

Hirame - 6/8

Zuke King Salmon - 8/12

Mongu Ika - 8/12

Uni - California - 9/12

Uni - Hokkaido - 12/14

Uni - Ensui - 18 / 23

Anago - 8 (Nigiri Only)

Tamago - 7

Kinmedai - 10/14

Buri - 9/14

Engawa - 6/8

Kampachi - 7/11

Ikura - 9/12

Akami - 9/12

Chu-Toro - 12/14

O-Toro - 14/20

Wagyu - 15 (Nigiri Only)

EXECUTIVE CHEF - DAISUKE NAKAZAWA