

## salads

ASIAN MIXED GREENS /11  
*ginger carrot miso dressing*

SALADE NICOISE /17  
*seared tuna, sea bean tempura,  
fennel, anchovy, quail egg*

WARM MUSHROOM SALAD /14  
*frilly mustard greens, garlic chips, sake soy*

SEAWEED SALAD /12  
*gomae dressing, pickled cucumber*

## raw seafood

KANPACHI /16  
*avocado, celery, cilantro, citrus soy*

MADAI CARPACCIO /16  
*ume boshi tosazu, tokyo negi, rice cracker*

BLACK SEA BASS CARPACCIO /18  
*shiso, fennel oil, chili lime ponzu,  
furikake lavosh*

SWEET SHRIMP TARTARE /14  
*wasabi soy, american caviar, crispy head*

TUNA CRISPY RICE /16  
*korean chili mayo*

UNI CRISPY RICE /18  
*jalapeno soy, wasabi, micro cilantro*

SCALLOP CEVICHE /NP  
*cucumber, blistered shishito,  
myoga, pink peppercorn*

SHISO CURED SALMON /NP  
*beets, wasabi crème fraîche*

## soups

MISO SOUP /8  
*hon shimeji mushrooms, scallions*

BOUILLABAISSE /17  
*mixed shellfish, red mullet, miso, rouille*

CHICKEN CONSOMMÉ /NP  
*tokyo negi, rice cracker*

## cold appetizers

TUNA SPRING ROLL /16  
*chili carrot coulis*

TAMAGOYAKI /12  
*smoked trout, roe, radish, yuzu beurre noisette*

SMOKED SALMON TART /14  
*wasabi lemon cream*

WAGYU BEEF TARTARE /18  
*classic flavors, quail egg, japanese pullman bread*

FOIE GRAS MOUSSE /NP  
*tuna tataki, umeshu cherries, spiced cashews*

OCTOPUS CARPACCIO /NP  
*balsamic reduction, ume boshi*

## hot appetizers

CRISPY ALMOND SHRIMP /16  
*petite herbs, sudachi vinaigrette*

DUCK À L'ORANGE /18  
*confit, walnuts, winter greens*

FOIE GRAS SHORTRIB GYOZA /17  
*plum sake glaze, sour cherries*

GRILLED SQUID /14  
*grated daikon, ginger soy dashi*

UNI POACHED EGG /16  
*creamy tofu soy, winter beans, green tea salt*

LITTLENECK CLAM PIZZETTE /16  
*garlic confit, bonito, buckwheat flatbread*

CRAB CORN CROQUETTE /16  
*yuzu kosho, celeriac remoulade, fuji apple*

GRILLED ASPARAGUS & EEL /NP  
*bacon, miso egg dressing*

BLACK COD SHUMAI /NP  
*lobster coral yuzu sauce, mentaiko*

SAPPORO BRAISED LAMB SHANK /NP  
*parsnip tofu purée, tokyo turnip, marjoram*

RAMEN SOUP DUMPLINGS /NP  
*duck, scallions, yuzu skin*

## tacos

TUNA /16  
*jicama, cucumber, scallions*

LOBSTER /18  
*japanese mustard, shiso,  
chinese celery*

KUROBUTA /NP  
*pulled pork, pickled cabbage,  
japanese mustard*

## tempura

SEAFOOD /21  
*shrimp, oyster, lobster,  
clam, scallop, seabass*

MUSHROOMS /14  
*japanese varieties*

ONION RINGS /9

VEGETABLES /9

OSHINKO /NP  
*japanese style pickles*

## mains

STEAMED RED SNAPPER /26  
*tomato dashi, soft herbs, rainbow chard*

MISO GLAZED SEABASS /30  
*crispy rice cake, bonito, furikake*

BLACKENED SKATE /25  
*kale ohitashi, red yuzu kosho, lotus chips*

BRICK PRESSED POUSSIN /24  
*red quinoa, dried fruits, tomato ginger sauce*

STEAK AU POIVRE /34  
*japanese sweet potato kakiage*

BUCKWHEAT RISOTTO /22  
*seasonal vegetables, maitake purée, crispy gobo*

LOBSTER THERMIDOR /NP  
*yamazaki whiskey, shiso, kamameshi rice*

ARCTIC CHAR /NP  
*almond brown butter, kabocha, iceplant*

## rolls

SHRIMP TEMPURA /12  
*kataifi, creamy calamansi truffle*

YELLOWTAIL JALAPENO /12  
*kimchee miso*

SALMON AVOCADO /11  
*sundried tomato purée,  
ochazuke, mentaiko mayo*

VEGGIE CUCUMBER WRAP /10  
*arugula, mizuna, kaiware, ume dressing*

TORO SCALLION /15  
*pickled daikon*

SPICY TUNA /12  
*kochujang mayo*

BBQ EEL /14  
*avocado, crispy tofu, candied bacon*

CRUNCHY SNAPPER /12  
*asparagus, arugula,  
tonkatsu tartar sauce*

LOBSTER ROLL /NP  
*butter-poached, celery, masago*

ALASKAN KING CRAB /NP  
*butter lettuce, sake soy, avocado coulis*

## sushi/sashimi

2PC PER ORDER

MAGURO  
*big eye /9 tataki /10  
marinated /9*

HAMACHI  
*yellowtail /9  
yellowtail belly /10  
golden amberjack /11  
striped jack /11  
amberjack /11*

SHIROMI  
*japanese red snapper /11  
fluke /8 fluke fin /8*

UNI  
*sea urchin /13*

EGG  
*tamago /7*

NIKU  
*foie /10 duck /10  
venison /10 ostrich /11*

CAVIAR  
*salmon egg /13  
spicy caviar /11*

SHELLFISH  
*live maine lobster /15  
sweet shrimp /11  
shrimp /9  
squid /10  
octopus /10  
scallop /11  
giant clam /13*

SALMON  
*scottish salmon /9  
salmon belly /10  
smoked salmon /11*

EEL  
*sea eel /11  
fresh grilled eel /12  
unagi /11*

## omakase

SUSHI/SASHIMI  
*chef's selection /48*

FULL COURSE TASTING  
*only available for the entire table /NP*