



MENU

CHILLED TOFU

CUCUMBER, BLACK VINEGAR
SESAME & SHISO

13

HAMACHI

SEA URCHIN VINAIGRETTE &
WASABI ARUGULA

23

FRIED PORK BELLY

HONEY, CHILI & WATERCRESS

15

SALMON ROE

RADISHES & NORI

15

EGGPLANT

SCALLION, JALAPENO, LIME,
CILANTRO & BASIL

13

GRILLED MAITAKE

YUZU & TOGARASHI

17

ROASTED

SHISHITO PEPPERS

SHAVED BONITO

13

SOY BRAISED

SHORT RIBS

SPICY GINKGO NUTS

23

MISO BROILED SHRIMP

CURRY BUTTER & PAC CHOI

21

FRIED QUAIL

PEAR CHUTNEY & MUSTARD GREENS

21

SEARED

AMERICAN WAGYU

MOREL MUSHROOMS & SOY BUTTER

29

GOLDEN

ENOKI MUSHROOMS

DASHI, SPRUCE TIPS, PINE OIL &
PINE VINEGAR

17

COCKTAILS

ALL SIGNATURE COCKTAILS \$16

KOSHO MARGARITA

MILAGRO REPOSADO TEQUILA, YUZU, CHILI

LEMON SOUR

TIN CUP BOURBON, MANZANILLA SHERRY
BLACK LEMON SHRUB, LEMON

SPAGHETTI EASTERN

MISO-INFUSED BOODLES GIN, DOLIN GENEPY
COCONUT, SHISHITO

GREEN TOKI HIGHBALL

SUNTORY TOKI WHISKEY, SENCHA TEA
LEMONGRASS HONEY

RIFURESHU

ARAGOSHI YUZUSHU
BROOKLYN SORACHI ACE ALE

