

MENU

small share

Oysters with rice wine mignonette and flowers \$14 (half dozen)

Seasonal gyoza with kosho \$12

House pickle plate \$10

Clams with kalamansi and butter \$20

Wild rice and koji porridge bread, cultured butter \$8

Add pickles \$13

Gomae with katsobushi and fresh ginger \$12

Shredded winter vegetables with dried squid \$14

Steamed wild rice with ferments \$10

Kitsune dashi with winter vegetable and midwestern "tofu" \$14

Seared scallops with soy hollandaise \$20

Ikura temaki \$16

Uni with yuzu \$12

Big Share

Okonomiyaki with pickled ginger and katsobushi \$16

Mother and child \$20

Tonkotsu ramen, egg, pork belly, house chili sauce, green onion \$18

Burnt miso vegan ramen with vegetable garnishes \$17

5oz A5 Miyazaki Prefecture Wagyu with hondashi and house miso \$60

Sashimi with rice and house miso broth \$26

sweets

Sweet potato, yogurt, and Satsuma granita \$8

Japanese whiskey glazed doughnut \$4

Seasonal sorbet \$3

*please note menu is subject to change based on seasonality and availability.

FOOD

