

## STARTERS

### SOUP

|                                                        |      |
|--------------------------------------------------------|------|
| MUSHROOM ... porcini, champignon, black truffle        | 8.00 |
| CORN ... corn, potato, black truffle                   | 7.00 |
| LOBSTER AKADASH ...<br>lobster, red miso paste, nameko | 7.00 |

### SALAD

|                                                                                                |       |
|------------------------------------------------------------------------------------------------|-------|
| BEETS & TOFU ... golden and red beet, tofu,<br>mizuna, purslane, sorrel, miso vinaigrette      | 12.00 |
| SOFT SHELL CRAB ... mizuna, watercress,<br>carrot, quail egg, asian pear, pineapple dressing   | 14.00 |
| SQUID ... avocado, mizuna, shichimi, brussels sprout,<br>ponzu soy, red onion, pecorino cheese | 16.00 |

### CRUDO

|                                                                                                       |       |
|-------------------------------------------------------------------------------------------------------|-------|
| SALMON ... sorrel, purslane, wasabi, pistachio                                                        | 20.00 |
| SCALLOP CEVICHE ... tomato, capers, ikura, lime,<br>black salt, chives, micro cilantro                | 18.00 |
| SEARED SESAME TUNA ... nicoise olive, sesame oil,<br>sesame seed, nasturtium leaf, sesame vinaigrette | 16.00 |
| BRANZINO ... shaved fennel, red onion, orange,<br>micro shiso, ponzu vinaigrette                      | 16.00 |
| KANPACHI ... lotus root, edamame,<br>watermelon dashi, purslane, shiso                                | 20.00 |
| HAMACHI ... asian pear, chive, avocado, spicy oil                                                     | 20.00 |
| HIRAME ... lemon vinegar,<br>nameko mushrooms, basil pesto                                            | 20.00 |
| TUNA NAPOLEON ... avocado, radish,<br>micro cilantro, kiwi dressing                                   | 18.00 |

## TAPAS

|                                                                              |       |
|------------------------------------------------------------------------------|-------|
| COLD DUCK ... burgundy, sorrel, scallions,<br>honey dijon mustard            | 18.00 |
| SIRLOIN STEAK ... miso, dried chili,<br>honshimeiji, pico de gallo           | 20.00 |
| KARA-AGE YAKITORI ... kanzuri, lemon,<br>mayonnaise                          | 12.00 |
| BEEF TARTARE ... endive, quail egg, lime, capers,<br>sesame oil, soy, daikon | 19.00 |
| WASHU-GYU BEEF ON HOT STONE ...<br>salt, mustard, sesame soy                 | 22.00 |



|                                                                                              |       |
|----------------------------------------------------------------------------------------------|-------|
| PORK BELLY ... egg, chrysanthemum,<br>shishito, sorrel                                       | 18.00 |
| SCALLOP ... eggplant, kabocha, asparagus,<br>shiitake, shishito pepper                       | 16.00 |
| SWEETBREAD ... chanterelle, cauliflower,<br>white chocolate, edamame, black truffle mushroom | 22.00 |
| GYU-TAN ... beef tongue, ginger, garlic,<br>pickled, celery, purslane, fennel                | 20.00 |
| MISO CLAM ... shiitake, garlic, sake, miso sauce                                             | 21.00 |
| SAUTEED CORN ... broccoli rabe, red pepper,<br>shiso leaf, parmigiano reggiano               | 9.00  |
| SHISHITO PEPPER ...<br>garlic confit, cyprus lemon salt                                      | 9.00  |
| EDAMAME ... steamed edamame beans                                                            | 8.00  |

## ENTREES

|                                                                                                                                       |       |
|---------------------------------------------------------------------------------------------------------------------------------------|-------|
| SALMON ... pistachio & wasabi crust, shiitake,<br>egg white, swiss chard, kabocha,<br>masago beurre blanc                             | 32.00 |
| BRONZINO ... grilled asparagus, cauliflower,<br>white chocolate, uni, red pepper coulis, maitake                                      | 30.00 |
| DUCK ... hericot vert, ume salt,<br>chanterelle mushroom, nori honey mayo                                                             | 30.00 |
| SHORT RIB ... sake braised short rib,<br>pan seared foie gras, kabocha, baby carrot,<br>baby turnip, oyster mushroom, sugar snap peas | 38.00 |
| SEA BASS ... yellow squash, zucchini, baby carrots,<br>shiitake, baby turnip, dashi soy, nasturtium leaf,<br>sesame chili oil         | 32.00 |

### OYSTERS



#### OYSTERS

|                  |      |
|------------------|------|
| ... kumamoto     | 4.00 |
| ... shigoku      | 3.50 |
| ... blue point   | 3.50 |
| ... nasketuckett | 3.50 |

#### SHRIMP

|         |      |
|---------|------|
| ... U10 | 5.00 |
|---------|------|

#### LOBSTER

|           |       |
|-----------|-------|
| ... maine | 14.00 |
|-----------|-------|

#### CLAMS

|                |      |
|----------------|------|
| ... littleneck | 3.00 |
| ... manila     | 3.00 |

|                      |       |
|----------------------|-------|
| platter for 2 people | 35.00 |
| platter for 4 people | 65.00 |

#### SAUCES:

asparagus cream, pineapple pepper, mignognette

✦ COCKTAILS ✦



M A T C H A

抹茶

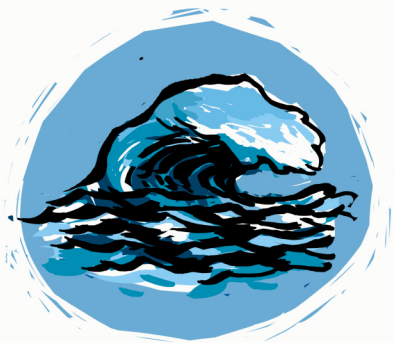
RUM | MATCHA  
COCONUT | KINAKO  
KURO-MITSU



U M A M I

旨味

GAZPACHO VODKA  
CLAMATO | YUZU KOSHO  
AKAZU VINEGAR



U M I

海

MEZCAL  
DASHI TOMATO WATER  
OYSTER | UNI | SHOOTER



K O M E

米

JAPANESE RICE VODKA  
DAIGINJO NAMA SAKE  
STURGEON CAVIAR

✦ COCKTAILS ✦



W H I T E  
P E A C H

桃仁

HOMEMADE PEACH NECTAR  
PROSECCO  
ORGEAT



Y U Z U

柚子

SHOCHU MIZU NO MAI  
SHISO YUZU HONEY  
YUKARI SALT



M Y O G A

茗荷

VODKA  
MYOGA GINGER  
GINGER BEER  
SUDACHI



U M E

梅

HENDRICKS GIN  
PLUM WINE | CAMPARI  
RICE VINEGAR  
SEA SALT



S A K U R A

桜

JUNMAI SAKE  
UMESHU | PEACH  
CHAMPAGNE VINEGAR  
SAKURA BRINE



L Y C H E E

荔枝

LYCHEE-CELLO  
NIGORI SAKE  
GRAPEFRUIT  
ROSE WATER