

***Uni Spoon**

osetra caviar, quail egg yolk, yuzu

*Call It What U Want**ostreida oyster vodka, lemon, celery, blue cheese, apricot, mustard oil, bubbles****Hokkaido Scallop**

hon shimeji, tarragon, brown butter

*Kamoshibito Kuheiji - Eau du Desir, Junmai Daiginjo, Aichi****Shima Aji - Trevally**

blood orange, fennel, vanilla ponzu

*Masumi - Shiro, Junmai Ginjo, Nagano****Madai - Sea Bream**

tom kha, lychee, prik nam pla

*Kidoizumi - Hanafubuki, Yamahai Junmai Ginjo, Chiba***Grilled Bamboo Shoot**

pomelo, black trumpet, watercress

*Rihaku - Dreamy Cloud, Tokubetsu Junmai Nigori Namazake, Shimane***Prime Osetra Caviar***(supplement +50)*

shooter with haku vodka

***Hira Suzuki - Blackfin Sea Bass**

poblano kosho

***Ebodai - Pacific Rudderfish**

apricot boshi

***Kuro Mutsu - Bluefish**

sake lees cream, habanero

*Hakkaisan, Junmai Daiginjo, Niigata****Hiramasa - Yellowtail Amberjack**

shaoxing wine soy, ginger, sesame

***Sakura Masu - Cherry Trout**

plum, perilla seeds, kinome

***Toro - Fatty Tuna**

tomato, shiso, caviar

*Heiwa - KID, Junmai Daiginjo, Wakayama***White Soy Tagliatelle**

dungeness crab, red curry, broccoli di ciccio

*Riesling, Kabinett Dr. Fischer, 'Ockfener Bockstein', Mosel, 2021****Lamb Loin**

morel, artichoke, ramp salsa verde

*Cabernet Franc, Brendan Stater-West, Saumur, 2022****A5 Wagyu Sirloin***(supplement +35/oz)*

yakimiku sauce

Coconut Rice Pudding

mango, makrut, cashew

Senkin - 'Snowman', Junmai Daiginjo Nigori, Tochigi

Before placing your order, please inform your server if a person in your party has a food allergy.
 *These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.