

## MAKIMONO

### **veggie maki**

chef's daily selection 6

### **sake maki**

salmon, celery, maitake, truffle ‡ 10

### **spicy crunchy tuna**

jalapeno, avocado, chili ‡ 8

### **wagyu tartare maki**

avocado, bonito flake, aged soy ‡ 10

### **negihama**

yellowtail, negi, tamari ‡ 6

## TASTINGS

### **foie gras gunkan**

duck liver 8

### **machi cure**

smoked yellowtail, yuca crisp, marcona almond ‡ 6

### **yokai berry**

salmon, kale, asian pear, yuzu dashi ‡ 6

### **walu walu**

oak-grilled escolar, candied citrus, yuzupon, myoga 8

### **avocado nigiri (2 pc)**

yuzu kosho, tamari 3

### **sakana tempura**

tempura escolar, charred kimchi, cilantro 7

### **dumpling**

king crab dumpling, fruit, calamansi, thai chili 10

### **yuca frites**

yuzu kosho, labneh, herb trinity 6

### **beef**

kimchi, onion, jalapeno 8

## DRINKS

### **kara kyuri** 8

cold saké, yuzu, cucumber, thai chili

### **takara nigori** unfiltered saké 3

### **koshu** hot saké 3

### **sapporo** 16oz draft 4

### **white wine: m.a.n. family wines**

chenin blanc 2018 paarl 7 / 27

### **red wine: fantini**

montepulciano 2017 abruzzo 7 / 27