

TSUKIJI SELECTION

aji horse mackerel † 7 / 23

aka mutsu rosy sea perch † 12

bincho albacore † 7 / 23

engawa flounder fin † 8

hagatsuo baby bonito † 7 / 23

kanpachi amberjack † 7 / 23

masaba japanese mackerel † 7 / 23

masu ocean trout † 7 / 23

shima aji striped jack † 7 / 23

tairagai penshell clam † 10

tamago japanese egg omelet 6

tokujo uni japanese sea urchin † 12

wagyu gunkan beef tartare, cured egg, aged soy † 7

malpeque oyster

cherry blossom vinegar, fresh cherry † 5.5

kosho panisse

chickpea, chanterelle, corn 18

madai crudo

japanese sea bream, thai chili, peach,
yuzu vinaigrette † 23

tofu shiso

porcini dashi, myoga 13

sumac kama

yellowtail, sunomono, sumac fish sauce,
fennel fronds 18

kinoko hot rock

smoked king trumpet mushroom, thai lime,
vegan ponzu 13

hama age maki

hamachi, negi dare, ponzu, jalapeno aioli † 12.5

kinoko cashew

oyster mushroom, cashew purée, myoga 15

ribeye tataki

brussels chimichurri, fried egg miso foam,
local greens 25

miso panna cotta

blackberry, coconut, barley 9

lemongrass tapioca

coconut, fermented watermelon, thai basil 9

seasonal trio

ginger lime, pineapple hatch chili, cantaloupe 9