

TOYOSU SELECTION

aji horse mackerel † 7 / 23

akami zuke cured tuna loin † 7 / 23

engawa flounder fin † 8

kanpachi amberjack † 7 / 23

kurodai black snapper † 7 / 23

masu ocean trout † 7 / 23

saba aburi torch-seared mackerel † 7

sawara spanish mackerel † 7 / 23

shima aji striped jack † 7 / 23

boquerones spanish white anchovy † 4 / 18

santa barbara uni sea urchin † 10 / 32

suckling pig kuromitsu, green apple 8.5

tamago japanese egg omelette 6

taraba king crab 12

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

malpeque oyster

tangelo, yuzu kosho † 5.5

kanpachi truffle crudo

black truffle, pear, daikon, sweet soy † 25

sumac kama

yellowtail, sunomono, sumac fish sauce,
fennel fronds 18

masu pom

ocean trout, pomegranate, gooseberry † 21

kinoko hot rock

smoked king trumpet mushroom, thai lime,
vegan ponzu 13

taraba ginger

daikon, blood orange, ginger soubise 28

sakana kimchi

striped bass, jackfruit, cured cucumber 21

ribeye tataki

brussels chimichurri, fried egg miso foam,
local greens 28

maguro zuke

tuna, tosaka seaweed, cucumber † 21

seasonal trio

ask about our current selection 9