

DAILY SPECIALS

11.15.18



TOYOSU SELECTION

hirasuzuki wild seabass † 7/23

kanpachi amberjack † 8/24

kinmedai goldeneye snapper † 9

kurodai black bream † 7/23

shima aji striped jack † 7/23

inada baby yellowtail † 7/23

huri wild adult yellowtail † 7/23

engawa flounder fin muscle † 7

sanma japanese saury † 7/23

bluefin akami tuna loin † 10/35

bluefin chutoro medium fatty tuna † 12

bluefin otoro fatty tuna † 14

santa barbara uni sea urchin † 10

hokkaido uni japanese sea urchin † 12

tanin bune ikura & uni † 12

wagyu bune australian wagyu & trout roe † 12

kori kaki

oyster, nuoc mam mignonette, mint † 4

scallop crudo

aguachile, ground cherry, radish † 20

negi toro maki

bluefin toro, cucumber, negidare, tamari † 14

aerated foie

blackberry, saba, sesame 18

sakana brandade

coconut, escabeche, puffed rice † 9

wagyu tataki

papaya, taraba, miso mustard 18

tako

brava, spicy tare, potato 24

hama kama

olive, pumpkin seed, fennel 18

duck

kumquat, salsify, black trumpet 28

foie gras candy bar

hazelnut, truffle caramel, black sesame 6

pumpkin spice

funnel cake, ginger, cinnamon 9

† items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions.