

DAILY SPECIALS

04.25.18



TSUKIJI SELECTION

inada baby yellowtail † 7/23

isaki threeline grunt † 7/23

kanpachi amberjack † 8/24

engawa flounder fin † 7/23

aji horse mackerel † 7/23

katsuo bonito † 7

yagara cornet fish † 7/23

kohada gizzard shad † 8

masaba japanese mackerel † 7/23

sawara spanish mackerel † 7/23

iwashi sardine † 7/23

hotaru ika firefly squid † 7/10

mongo ika cuttlefish † 7/23

hokkaido uni japanese sea urchin † 12

bluefin akami tuna loin † 10/35

bluefin chutoro medium fatty tuna loin † 12/45

bluefin otoro fatty tuna loin † 14/55

wagyu tartare † 8

tarabagani king crab 8

gyutan beef tongue 6

kori kaki

oyster, tamarind, coriander † 4

negi toro maki

bluefin toro, cucumber, negi, tamari † 14

soft shell crab maki

jicama, yuzu kosho, thai basil 18

sake to mango

salmon skin, sansho, tamarind gastrique † 20

mussels

basque cider, fennel, chinese donut 18

rabbit

rhubarb, morel, truffle 22

ushio

fried oxtail, sambal, mint 8

huitlacoche

crispy sushi rice, candied bell pepper purée, corn 14

pork belly

shishito, asian pear, radish 20

tako

szechuan peppercorn, marcona almond, yuzu curd 22

branzino

sea bass, trinity herb puree, black trumpet mushroom 22

scallop

endive, ramp, fava, coconut 24

morel nabe

foraged mushroom, pickled honshimeji, truffle 18.5 add foie 6

daio napoleon

passionfruit, strawberry, rhubarb 9

cheesecake

red bean, pineapple, thai tea 7

sorbet trio

seasonal selection 9