

09.21.17

TSUKIJI SELECTION

- aji** horse mackerel † 7/23
smoked shima aji striped jack † 7/23
yagara cornet fish † 7
hirasuzuki wild seabass † 7/23
hiramasa great amberjack † 7/23
kanpachi amberjack † 7/23
ebodai butterfish † 7
kurodai black bream † 7/23
engawa flounder fin muscle † 7/23
kohada gizzard shad † 8
saba boston mackerel † 7/23
sanma japanese saury † 7/23

ike hotate hokkaido scallop † 9
hokkaido uni japanese sea urchin † 12
premium hokkaido uni † 14

uruguay caviar † 20
wagyu tartare † 8
tarabagani king crab 8

kori kaki
oyster, cantaloupe, hickory vinegar † 4

sake to nashi
salmon, asian pear, yuzu † 17

aka taraba
king crab, celery root, aka kosho 26

hotate to hanayasai
scallop, cauliflower, mustard 28

wagyu to ninjin
72-hour short rib, carrot, escarole 22

foie ringo
foie gras, apple, marcona almond 12

sakana kokoro
seasonal white fish, tom yum, maitake, heart of palm 19

amai netsu suzuki
loup de mer, sambal, okra 22

tako momo
spanish octopus, peach, negi 28

buta nagaimame
berkshire pork rib, long bean, black garlic, tamarind 19

sake ninjin
salmon, carrot, tomato, puffed rice 22

ushio
fried oxtail, mint, sambal 8

tori yaki
grilled chicken, nam prik, sausage 18

chocolate fig
moscatel, financier, oat 9

seasonal trio
peach, red plum, coconut caramel 3/8