

## SEASONAL SELECTIONS

<b>NORESORE</b> <i>transparent baby conger eel</i>	17
<b>MADAI</b> <i>japanese sea bream</i>	19
<b>KASUGODAI</b> <i>young sea bream</i>	17
<b>SAWARA</b> <i>japanese spanish mackerel</i>	17
<b>MEBACHI MAGURO</b> <i>bigeye tuna</i>	16
<b>SAKURA MASU</b> <i>sea trout</i>	18
<b>KAMASU</b> <i>japanese barracuda</i>	17
<b>KOHADA</b> <i>gizzard shad</i>	17
<b>UNAGI SHIRAYAKI</b> <i>pristine river, maine</i>	21
<b>HIRAME SHISO MAKI</b> <i>rolled with kelp sheet</i>	21
<b>SHAKO</b> <i>mantis shrimp</i>	17
<b>UNI MINI TEMAKI PLATE</b> <i>japanese uri</i>	55
<b>ZUWAIGANI</b> <i>snow crab</i>	18
<b>TARABAGANI GUNKAN</b> <i>nori seaweed, dynamite sauce, shiso</i>	37
<b>KOJI AGED TORO</b> <i>bluefin tuna</i>	36
<b>ANKIMO</b> <i>steamed monkfish liver</i>	18

A 20% SERVICE CHARGE WILL BE INCLUDED ON ALL GUEST CHECKS.

\*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. 03/03/26

