

SEASONAL SELECTIONS

NORESORE <i>transparent baby conger eel</i>	17
MADAI <i>japanese sea bream</i>	19
KASUGODAI <i>young sea bream</i>	17
MEBACHI MAGURO <i>bigeye tuna</i>	16
SAKURA MASU <i>sakura infused ocean trout</i>	18
KAMASU <i>japanese red barracuda</i>	17
KOHADA <i>gizzard shad</i>	17
UNAGI SHIRAYAKI <i>pristine river, maine</i>	21
HIRAME SHISO MAKI <i>fluke, kelp sheet, ume</i>	21
SHAKO <i>mantis shrimp</i>	17
ZUWAIGANI <i>snow crab</i>	18
TARABAGANI GUNKAN <i>king crab, dynamite sauce, shiso</i>	37
ANKIMO <i>steamed monkfish liver</i>	18
SHIRASU <i>boiled baby japanese sardine</i>	15
NODOGURO <i>blackthroated sea perch</i>	34
HOTARU IKA <i>boiled firefly squid</i>	15

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. 03/11/26

