

DAILY SPECIALS



05/26/18

TSUKIJI SELECTION

suzuki striped bass † 7 / 22

matoudai john dory † 7 / 22

kurodai black bream † 7 / 22

houbou sea robin † 7 / 22

kanpachi amberjack † 7 / 22

bincho albacore † 7 / 22

ora king toro king salmon belly † 9 / 27

bluefin akami tuna loin † 10 / 32

bluefin otoro fatty tuna † 16 / 70

hokkaido uni sea urchin † 15

zuwai gani snow crab, brown butter 11

a5 wagyu beef, tamari, toasted garlic † 20

cauliflower larb nuoc mam jaew, toasted rice, fried shallot 5

bluefin tartare tuna, chive, ajitama quail egg † 16

malpeque oyster prince edward island, CA 5

ume-apricot sorbet, basil blossom oil †

sake crudo 14

salmon, charred shallot, thai basil, dashi †

tartare maki 12

wagyu flank, fuji apple, fried onion †

bluefin carpaccio 22

tuna, heirloom tomato, mango, marcona almond †

suzuki yaki 18

grilled branzino, maitake, tomato, tom yum

mapo dofu 14

fried tofu, shiitake ragout, chinese celery

gyutoro 24

short rib rillette, golden zucchini vichyssoise, cashew

watarigani 24

fried softshell crab, tomato curry, papaya

banana lime 9

milk chocolate chantilly, cashew, rum

sorbet trio 9

mandarin orange, apricot, white peach