

03/18/18

TSUKIJI SELECTION

kinmedai goldeneye snapper † 7 / 22

kurodai black bream † 7 / 22

bincho albacore † 7 / 22

sawara spanish mackerel † 7 / 22

kanpachi amberjack † 7 / 22

shima aji striped jack † 7 / 22

ora king salmon † 7 / 22

aji horse mackerel † 7 / 22

santa barbara uni sea urchin † 11 / 50

hokkaido uni japanese sea urchin † 15

zuwai gani snow crab, brown butter 11

lobster kizame butter, lemon 14

trout roe lime zest † 10

a5 nigiri bone marrow, kumquat † 22

great white oyster new brunswick, canada 5

tiger cry granita, mint, chive †

kanpachi crudo 18

amberjack, san bai zu, negi †

tartare maki 12

wagyu flank, fuji apple, tempura negi †

pork belly 22

potato beignets, peanut mole, pickled onion

mapo dofu 14

fried tofu, shiitake ragout, chinese celery

hotate carpaccio 22

dayboat scallop, squid ink tuile, trout roe †

gyutoro yaki 26

wagyu shortrib, hedgehog mushroom, green garlic

lamb congee 22

braised lamb neck, spring onion banh xeo, coconut

oyster katsu 12

fried hama hama oyster, beef fat potato, aioli

coconut mousse 9

dark chocolate, ganache, thai lime sorbet

sorbet trio 9

blood orange, raspberry, coconut lime

‡ items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **Please inform us of any allergies or dietary restrictions.**