daily specials
march 15th, 2020

TOYOSU SELECTION

loup de mer mediterranean sea bass ‡ 7/22
itoyori threadfin bream ‡ 7/22
aka yagara cornet fish ‡ 7/22
kinmedai goldeneye snapper ‡ 8/24
kurodai black bream ‡ 7/22
bincho albacore ‡ 7/22
kanpachi amberjack ‡ 7
umisusutoro ocean trout belly ‡ 8/24
sawara spanish mackerel ‡ 7/22
inada baby yellowtail ‡ 7/22
shima aji striped jack ‡ 7/22
masaba japanese mackerel ‡ 7
mizudako japanese octopus 7
bluefin akami lean tuna ‡ 12/36
bluefin chutoro medium fatty tuna ‡ 14/48
santa barbara uni sea urchin ‡ 12
hokkaido uni japanese sea urchin ‡ 15
zuwai gani snow crab, brown butter 11
smoked trout roe lime zest ‡ 10
tanin bune santa barbara uni, ikura, shiso ‡ 12
cauliflower laap toasted rice, fried shallot 5
butter poached lobster xo mayo, brioche furikake 14
anago sea eel, thai chili nikiri, orange zest 7
tarabagani king crab, cucumber, genmaicha ‡ 14
savage blonde oyster prince edward island, canada 5
grapefruit gelee, guajillo oil ‡
bluefin akami crudo 24
kizame wasabi, yuzu kosho, radish ‡
egitoro maki 14
fatty tuna, salsa macha, tosa zu ‡
kanpachi kyuri 22
amberjack, cured cucumber, celery thai chili zu ‡
gyumaki 14
grilled wagyu, kimchi pancake, apple zu
madai carpaccio 22
japanese sea bream, crispy garlic, grape ‡
king crab 26
pickled cabbage, yukon potato, black truffle ‡
umi masu 22
ocean trout, coffee fish caramel, pickled mustard green
hama kama 20
yellowtail collar, leek curry, pistachio gremolata
short rib 24
braised short rib, black radish kimchi, fresno piperade
burrata 10
balsamic, grape, pistachio
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.**