

YOSHOKU

OKURIMONO

UNI TOAST
caviar, shokupan

SAKIZUKE

BOTAN EBI
uni, ebi-jiru

SASHIMI TRIO

KATSUO
horseradish - chive shoyu

KANPACHI
daikon shiso, aji amarillo

SCALLOP
egg, pickled fresno, sobacha

AGEMONO

MEHIKARI TEMPURA
shishito pepper, yuzu salt

SUIMONO

MIYAZAKI CONSOMMÉ
tokyo negi, kyoto carrot

YAKIMONO

SHIO KOJI VENISON
foie gras, persimmon, brussel sprouts

WAGYU STRIPLOIN *SUPP* +\$30
shiso pistou, charred maitake

GOHAN

UNAGI
pickled daikon, tamago, bamboo shoot, shemji mushroom

MIZUMONO

CHEF'S SIGNATURE DESSERT

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Please alert your server to any allergies. An automatic 20% gratuity will be added to parties of 6 guests or more.