



October 15, 2025

Saké

Sempuku Shinriki 85 Kimoto Junmai Muroka Genshu 720ml \$80 *Hiroshima*
rich and umami on the palate before a ripe, long finish dotted with fruit.

Wine

Vila Voltaire Puech Auriol Rose 16 | 60 France
Champagne Phillipe Fourrier, Blanc de Noirs 20 | 76 France
Gunther Steinmetz Piesporter Treppchen “VDT” Riesling 25 gl *Germany*

The Kitchen

- Stuffed Shishito Peppers Tempura \$20 wagyu A5, pork, nori wrap, shiso leaves, pickled carrots
- *Texas Wagyu Spicy Beef Carpaccio \$30 with orange chili garlic ponzu, fried onion, fried leeks and green onion
- *Pan Roasted Stuffed Duck Breast \$27 milk bread, dried cherry, foie gras oil, chive stuffing, over morello cherry teriyaki sauce, micro cilantro, sugar snap peas slaw with creamy peach dressing
- *Texas Wagyu Hot Stone Bowl \$24 rice, egg, kimchi sauce, takuan, mushroom, sesame, green onion
- Fish and Fish \$13 hand selected fish collar, grilled or fried to order

Sushi Bar

- New** Katsuo Tataki \$23 shiso, myoga ginger, watermelon radish, cucumber, wakame seaweed, fried leek, creamy sesame vinaigrette
- *Madai Crudo \$22 Red onion, shallot, shiso, ponzu, olive oil, fried onion, cucumber
- *Madai Sashimi with Burgundy Black Truffle \$29 citrus soy vinaigrette

Sushi & Sashimi

- New** “Katsuo” Japanese Skipjack \$9
- *“Mirugai” Geoduck \$12
- Columbia River Wild King Salmon \$11
- * “Shiro Ebi” Japanese Silver Shrimp \$12
- *Salmon + Quail Egg+ Black Truffle \$18
- *Seared Blue Fin Toro Sushi with Wasabi Vinaigrette \$14
- “Hirame” Japanese Flounder \$9
- *“Kamasu” Japanese Red Barracuda \$9

(*) Contains raw or undercooked food items.