November 18, 2026

Beer

Agara Craft Wakayama "Lychee Ale" 13 *Japan*
Echigo Stout 11 *Japan*

Wine

Phillipe Fourrier Blanc de Noirs Champagne 24 | 92 *France*

Kitchen

Miso Lamb Gyoza *house made Lamb dumpling (6) steamed and pan fried with roasted garlic honey wasabi mustard dipping sauce* **18**
Baked Lobster Soba with Uni-Miso Bechamel *baked half lobster, top with parmesan, gouda, cheddar, panko, tempura oyster mushroom, creamy uni-bechamel soba, asparagus tips and cherry tomatoes* **39**
Stuffed Shishito Peppers Tempura *wagyu A5, pork, nori wrap, shiso leaves, pickled carrots* **21**
Pan Roasted Stuffed Duck *Breast *milk bread, dried cherries, foie gras oil, chive stuffing over morello cherry teriyaki sauce, micro cilantro, sugar snap pea slaw with creamy peach dressing* **28**
Fish and Fish *hand selected fish collar, grilled or fried to order* **13**
***Oxtail Ramen** *braised oxtail, soft boiled egg, green onions, fried onions, micro cilantros, pickle ginger, beef and pork base broth* **21**

Sushi & Sashimi

***Salmon + Quail Egg+ Burgundy Black Truffle 18**
"Unagi Shirayaki" Premium house-made freshwater eel with Lemon & Salt 8
***Alaskan Sockeye Salmon 10**
***Seared Blue Fin Toro Sushi with Wasabi Vinaigrette 14**
***"Sawara" Japanese Spanish Mackerel 8**
***"Buri" Japanese Wild Yellowtail 12**
***"Mirugai" Geoduck 12**

(*) Contains raw or undercooked food items.

*** There is a risk associated with consuming raw oysters or any raw animal protein.**

If you have chronic illnesses of the liver, stomach, blood, or have immune disorders, you are at greatest risk of illness from raw fish and should eat fish fully cooked. If unsure of risk, consult your physician.