



May 4, 2026

SAKE

Kamotsuru Tokusei Gold Daiginjo 720ml \$99 Japan
Smooth, elegant, silky, gold flakes

WINE

Peregrine Sauvignon Blanc 15 | 60 New Zealand
Phillipe Fourrier Blanc de Noirs Champagne 23 | 88 France
Bethel Heights Vineyard Chadonnay Estate 25 | 96 Oregon

KITCHEN

***Miso Brulé Lamb Chop (3 chops)** marinated, pan roasted Australian lamb chop, steamed baby carrots, asparagus tips, mini onion rings, roasted garlic yuzu yogurt **49**

Miso Lamb Gyoza house made Lamb dumpling (6) steamed and pan fry with roasted garlic honey wasabi mustard dipping sauce **16**

Lobster Miso Corn Bisque steamed half lobster, claw, creamy miso corn, chive oil with toasted milk bread **24**

***Pan Roasted Stuffed Duck Breast** milk bread, dried cherry, foie gras oil, chive stuffing, over morello cherry teriyaki sauce, micro cilantro, sugar snap peas slaw with creamy peach dressing **28**

Fish and Fish hand selected fish collar, grilled or fried to order **13**

SUSHI & SASHIMI

*"Mirugai" Geoduck 12	*"Sakura Masu" Japanese Cherry Salmon 12
*"Sawara" Seared Japanese Spanish Mackel 8	*Seared Blue Fin Toro Sushi with Wasabi Vinaigrette 14
*"Suzuki" Japanese Seabass with lemon & salt 9	

(*) 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.