

# Specials October 13, 2021

## Wine

**Joh. Jos. Prüm Graacher Himmelreich Spatlese \$105** Riesling *Mosel, Germany*

**Bruno Giacosa Nebbiolo d'Alba \$70** Nebbiolo *Piedmonte*

## Cocktails

**Suntory Toki Highball \$14** – Suntory Toki topped with sparkling water and lemon zest - refreshing and crisp, a Japanese classic

**Our Negroni \$14** – Roku gin, sweet vermouth, campari, luxardo bitter bianco and orange bitters

## Sake

**Dassai Beyond その先へ 720 ml \$800** Yamaguchi Japan

**Harada Gengetsu Muroka 720 ml \$90** Yamaguchi Japan

**Oze x Rose Junmai Daiginjo 720 ml \$90** Gunma Japan

## From the Kitchen

**East Coast Oyster \$9** with kaluga caviar and yuzu foam

**Grilled Atlantic Oyster (4) \$16** Miso bechamel, Houston dairymaids cheese, panko, togarashi, ponzu

**Pan Seared U-10 Scallop \$24** butternut squash sauce, oyster mushroom, caramelized onion foam, balsamic glaze

**Fried Green Tomato with Kimchi Aioli \$14** kimchi powder, young gouda cheese, pickled cucumber, panko

**Wagyu Tsukune \$16** A5 wagyu, pork, egg, onion, garlic, ginger, panko

**Fish and Fish \$12** hand selected fish collar, grilled or fried to order

## Featured Sushi & Sashimi

**Salmon + Quail Egg + Black Autumn Truffle \$15**

**Hokkaido Scallop \$7**

**“Kamasu” Japanese Red Barracuda \$8**

**“Sawara” Japanese Seer Fish \$8**

**“Hirame” Japanese Flounder \$7**

**Seared Blue Fin Toro Sushi with Wasabi Vinaigrette \$14**

**Toro + Uni + Kaluga Caviar \$23**