



October 3, 2026

BEER

Agara Craft Wakayama "Lychee Ale" 13 Japan

SAKE

Shichida 75 Junmai 720ml 96 Japan

Rich aromas of brown sugar, figs, dried fruit with semi-dried finish.

Koimari "Blue Bird" Junmai Ginjo 720ml 86 Japan

Peach, smooth, vibrant.

WINE

Phillipe Fourrier Blanc de Noirs Champagne 24 | 92 France

KITCHEN

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

***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

Fresh Soft-Shell Crab *Singapore-style chili crab sauce, Bibb lettuce, garam masala* 34

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

***Oxtail Ramen** *braised oxtail, soft boiled egg, green onions, fried onions, micro cilantros, pickle ginger, beef and pork base broth* 20

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

SUSHI & SASHIMI

***Salmon + Quail Egg+ Burgundy Black Truffle** 18

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

***Toki Shirazu" Japanese Summer-Catch Wild Salmon** 12

***"Mirugai" Geoduck** 12

"Unagi Shirayaki" Premium house-made freshwater eel with Lemon & Salt 8

****" Hokkigai" Japanese Surf Clam** 8

***"Sawara" Japanese Spanish Mackerel**

(*) 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.