# November 2, 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.*

## Wine

**Castello di Uviglie, Meridiana Monferrato D.O.C. Chiaretto Rose 14 | X** *Italy*
**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**

**Stuffed Shishito Peppers Tempura** *wagyu A5, pork, nori wrap, shiso leaves, pickled carrots* **21**

**Miso Lamb Gyoza** *house made Lamb dumpling (6) steamed and pan fried with roasted garlic honey wasabi mustard dipping sauce* **18**

***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**

## Sushi & Sashimi

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

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

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

***"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.**