

# November 23, 2021

## Wine

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

## Cocktails

**Suntory Toki Highball \$14** – Suntory Toki Japanese Whisky topped with sparkling water and lemon zest. Refreshing Japanese classic

**Winter Spiced Grog \$13** – Bumbu Rum, 5-Spice Pomegranate syrup, fresh ginger, yuzu, shaken & served up with orange zest garnish

## Sake

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

**Soujo Kubota Seppou Junmai Daiginjo 500ml \$180** Niigata, Japan

## From the Kitchen

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

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

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

**Philly Cheesesteak Sando \$15** Texas wagyu, Houston Dairymaid cheese, milk bread

**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

**“Sawara” Japanese Seer Fish \$8**

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

**“Hirame” Japanese Flounder \$7**

**Unagi Shirayaki + Lemon Juice + Salt \$7**

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

**Uni + Ikura + Caviar \$17**

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