

# Specials September 14. 2021

## Wine

- Joh. Jos. Prüm Graacher Himmelreich Spatlese \$105** Riesling *Mosel, Germany*  
**Banfi La Pettegola 2020 \$13/\$50** Vermentino *Toscana, Italy*  
**Bruno Giacosa Nebbiolo d'Alba \$70** Nebbiolo *Piedmonte*  
**Mending Wall Stone on Stone \$16/\$60** Sauvignon Blanc/Semillon *Napa, CA*

## 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, mathiasson sweet vermouth, campari, luxardo and orange bitter

## Sake

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

## From the Kitchen

- East Coast Oyster \$9** with kaluga caviar and yuzu foam  
**Watermelon Burrata Salad \$15** compressed watermelon, burrata cheese, fennel, arugula, watermelon radish, balsamic reduction  
**Wagyu Tsukune \$16** A5 wagyu, pork, egg, onion, garlic, ginger, panko  
**Philly Cheesesteak Sando \$15** Texas wagyu, Houston Dairymaid's cheese  
**Fried Green Tomato with Kimchi Aioli \$14** kimchi powder, young gouda cheese, pickled cucumber, panko  
**Fish and Fish \$12** hand selected fish collar, grilled or fried to order

## Featured Sushi & Sashimi

- Hokkaido Scallop \$7**  
**Unagi Shirayaki + Lemon Juice + Salt \$7**  
**Salmon + Quail Egg + Black Autumn Truffle \$15**  
**“Suzuki” Japanese Sea Bass \$7**  
**“Kamasu” Japanese Red Barracuda \$8**  
**“Hirame” Japanese Flounder \$7**  
**“ShimaAji” Japanese Striped Jack \$7**  
**Seared Blue Fin Toro Sushi with Wasabi Vinaigrette \$14**  
**Madai + Kaluga Caviar \$12**  
**Uni + Ikura + Caviar \$17**  
**Toro + Uni + Kaluga Caviar \$23**