

January 28, 2024

Cocktail

Kata Sting - Black Pig Gin, Honey, lemon, Ancho Reyes

Beer

Echigo Stout 12 oz \$10 7% Niigata, Japan

Wine

JCV, Villard Estates Carignan \$16 | 64 Chile

Drinks like a Merlot

Asahimachi Rose \$20 | 80 Yamagata-Ken, Japan

Louis Jadot Pouilly - Fuisse \$24 | 96 *Burgundy, France*
100% Chardonnay

From The Kitchen

Madai Sashimi with "Perigord" Black Truffle \$29 citrus soy vinaigrette

East Coast Oyster \$9 with Kaluga caviar and yuzu foam

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

Philly Cheesesteak Sando \$16 Texas wagyu, Houston Dairymaid cheese, onions

Branzino Karaage \$21 apple coleslaw, garlic chili, ginger, soy sauce, sake, yuzu kosho
mayo

Wagyu Tsukune \$19 A5 wagyu, pork, egg, onions, garlic, ginger, panko

Kakigori (Shaved Ice) Ice is imported from Kanazawa Japan

Green Tea \$15 Matcha, red bean ice cream, condensed milk, white chocolate cream

Strawberry \$15 strawberry ice cream, condensed milk, caramel, mascarpone cream

Mango \$16 yuzu cream, toasted rice ice cream, condense milk, mango, caramel

Tropical \$17 lychee, strawberry, orange, condense milk, vanilla ice cream, yuzu cream

Nutella & Strawberry \$17 vanilla ice cream, strawberry, condensed milk, Nutella
cream

Featured Sushi & Sashimi

Salmon + Quail Egg+ "Perigord" Black Truffle \$18mmhjn

"Mirugai" Geoduck Clam \$12

"Sawara" Japanese Seer Fish \$8

"Hirame" Japanese Flounder \$8

"Shima Aji" Japanese Striped Jack \$7

Unagi Shirayaki + Lemon Juice + Salt \$7