**Specials October 24, 2021**

**Wine**

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

**Bruno Giacosa Nebbiolo d’Alba $70 Nebbiolo *Piedmonte***

**Cocktails**

**Suntory Toki Highball $14**– Suntory Toki topped with sparkling water and lemon zest - refreshing and crisp, a Japanese classic

**Sake**

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

**Harada Gengetsu Muroka 720 ml $90 Yamaguchi Japan**

**Oze x Rose Junmai Daiginjo 720 ml $90 Gunma Japan**

**From the Kitchen**

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

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

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

**Fried Green Tomato with Kimchi Aioli $14** kimchi powder, young gouda cheese, pickled cucumber, panko

**Wagyu Tsukune $16** A5wagyu**,** pork, egg, onion, garlic, ginger**,** panko

**Featured Sushi & Sashimi**

**Hokkaido Scallop $7**

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

**“Sawara” Japanese Seer Fish $8**

**“Kamasu” Japanese Red Barracuda $8**

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

**“Buri” Wild Hokkaido Yellowtail $13**

**“Hirame” Japanese Flounder $7**

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

**Uni + Ikura + Caviar $17**

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