

WELCOME

- fried garbanzo beans | Zaatar spice v gf

- Caviar selection this evening -
Petrossian Royal Baika (20g)

TAMAGO SARADA

- murasaki | le koopé egg | s. & v. chips vg

SASHIMI*

- kanpachi | basil | thai chili | daikon | lime | milk gf

WAGYU TARTARE*

- soy | sesame | egg yolk | cauliflower | sourdough

OLIVES

- kalamata & castelvetrano | miso | citrus | crostini vg

TUNA AU POIVRE*

- bluefin akami | ponzu | daikon oroshi | tapenade

MUSSELS*

- curry | thai chili | lemongrass | sourdough crouton
vg magg

DUMPLING

- corn | pea | ginger scallion | chili crisp | miso vg

MUSHROOM

- maitake | ponzu beurre blanc | tare vg

A5 WAGYU RIBEYE*

- Kagoshima, Japan | black garlic butter | ponzu
*2-ounce minimum per order

WINGS gf

please select one preparation.

- Vietnamese | fish sauce caramel | herbs | fried garlic

- Korean | gochujang | sesame | chives

COCONUT PUDDING

- mango | blueberry | lime | white chocolate gf



(v) vegan | (vg) vegetarian | (gf) gluten free
At this time we are unable accommodate dietary restrictions.

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

**menu is subject to change.*

sake flight options

STEPPINGSTONE.

*2oz pour, of 3 selections from our "by the glass" list.
The greatest introduction to new flavors in sake.
Selections made based on dishes ordered.*

NOT ALWAYS AS IT SEEMS.

3 sakes, 2oz pour of each. From our "Curiouser and curiouser!" section. We travel further down the rabbit hole with a focus on texture sensations and ancestral techniques. Selections poured based on dishes ordered.

*NO USE GOING BACK TO YESTERDAY.

*3 sakes, 2oz pour of each. This flight showcases the different aging styles. Both Yukimuro and Koshu represented. *Limited availability.*

Current selections:

Haakaisan 'Snow Aged' 3year- Junmai Daiginjo
Dewazakura 'Snow Country' 5year- Daiginjo
Iwanoi 'Yamadanishiki' 7year- Kimoto Junmai

ON A CLOUDY DAY.

3 sakes, 2oz pour of each. This flight showcases the many delicious styles of nigori sake from dry to rich, and all points in between.

Nigori Selections:

Uehara 'Furosen Usunigori' Yamahai Junmai Ginjo
Nagurayama 'Snow White' Ginjo
Takeda 'Ivory Skull' Genshu