

may 27, 2017

tsukiji fish market selection

boston bycatch chutoro – bluefin tuna medium belly 幸 16 / 38

boston bycatch otoro – bluefin tuna fatty belly 幸 18 / 42

medai – blue nose 幸 7 / 22

itoyori – thread fin bream 幸 7 / 22

suzuki – japanese sea bass 幸 7 / 22

hirame – fluke 幸 7 / 22

engawa – fluke wing 幸 8

nama hotate – dayboat scallop 幸 7

masu – tasmanian ocean trout 幸 7 / 22

kanpachi – amberjack 幸 7 / 22

inada – baby yellowtail 幸 7 / 22

shima aji – striped jack 幸 7 / 22

masaba – japanese mackerel 幸 7 / 22

maruju uni – santa barbara sea urchin 幸 9

hokkaido uni – japanese sea urchin 幸 13

tanin bune – sea urchin & ikura 幸 12

ikura – wild salmon roe 幸 7

kurage – japanese jellyfish 幸 7

wagyu tartare 幸 9

snow crab nigiri 8

kinoko nigiri – trumpet mushroom 5

gyutoro – wagyu tri-tip 10

wellfleet oyster

spring ramp kimchi • picual 幸 4 / 24

kanpachi crudo

daikon • jalapeno • orange zu 幸 22

negi toro

bluefin • scallion • tamari 幸 14

hirame crudo

myoga • mitsuba • chili 幸 18

daurade

green apple • cucumber • coconut • peanuts 22

spring lamb

almond • arugula • wasabi • honey 28

duck

thai curry • banana • eggplant 28

oishi-so

porcelet belly • tosa-zu • quail egg • leek hay 16

maru

peanut • chocolate • blackberry • barley 9

midori

strawberry • kaffir • white sesame 9