

october 17, 2017

tsukiji fish market selection

boston bycatch bluefin chutoro – medium fatty tuna belly 幸 16 / 42
boston bycatch bluefin otoro – fatty tuna belly 幸 18 / 48

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

sawara – japanese spanish mackerel 幸 7 / 22

maruju uni – santa barbara sea urchin 幸 10

tanin bune – uni & ikura 幸 12

kurage – japanese jellyfish 幸 7

snow crab nigiri 9

foie gras nigiri 10

siberian black caviar 28

miyazaki a5 nigiri 幸 24

wellfleet oyster

orange granita • citrus kosho • thai basil 幸 4 / 24

sawara crudo

myoga • mitsuba • chili 幸 18

carrot

sea buckthorn • yuzu kosho • duck ham 16

kinoko usuzukuri

king trumpet • shallot • chive 14

shima aji crudo

striped jack • seasonal mushroom • candied garlic 幸 22

age dofu

tofu • mushroom • negi 18

hamachi kama

romesco • shallot • habanero • herbs 18

negi toro

bluefin • scallion • tamari 幸 15

mussels

xo sauce • gai lan • smoked potato 18

halibut

green curry • apple • green tomato 24

miyazaki a5 strip

potato • cippolini • kosho bierre blanc 69

chocolate

fig • moscatel • thyme 9