

november 18, 2017

---

**tsukiji selection**

bluefin akami – tuna loin 幸 11 / 28  
bluefin chutoro – medium fatty tuna belly 幸 16  
bluefin otoro – fatty tuna belly 幸 18

suzuki – japanese sea bass 幸 7 / 22  
hirame – fluke 幸 7 / 22  
engawa – fluke wing 幸 8  
inada – baby yellowtail 幸 7 / 22  
nama hotate – dayboat scallop 幸 7  
masu – tasmanian ocean trout 幸 7 / 22  
kanpachi – amberjack 幸 7 / 22  
shima aji – striped jack 幸 7 / 22  
sawara – japanese spanish mackerel 幸 7 / 22  
kamasu – red barracuda 幸 7  
katsuo – bonito 幸 7 / 22

maruju uni – santa barbara sea urchin 幸 10  
hokkaido uni – japanese sea urchin 幸 13  
tanin bune – uni & ikura 幸 12  
kurage – japanese jellyfish 幸 7  
ikura – wild salmon roe 幸 7  
siberian black caviar 幸 28  
snow crab nigiri 9  
foie gras nigiri 10  
gyutoro – wagyu fatty belly 10  
miyazaki a5 nigiri 幸 24

**wellfleet oyster**

pickled shiitake mignonette 幸 4 / 24

**sawara crudo**

myoga • mitsuba • chili 幸 18

**carrot**

sea buckthorn • yuzu kosho • duck ham 16

**chawan mushi**

king crab • salt cod • negi 14

**negi toro**

bluefin • scallion • tamari 幸 15

**mussels**

burnt miso • corn • thai basil 18

**akami crudo**

fuji • aged goat cheese • apple zu 幸 22

**halibut**

green curry • apple • green tomato 24

**chocolate**

fig • moscatel • thyme 9