

march 18, 2018

tsukiji selection

bluefin akami – tuna loin 幸 12
 bluefin chutoro – medium fatty tuna belly 幸 16
 bluefin otoro – fatty tuna belly 幸 18

kurodai – baby black snapper 幸 7 / 22
 kinmedai – golden eye snapper 幸 7
 suzuki – japanese sea bass 幸 7 / 22
 nama hotate – dayboat scallop 幸 7

hirame – fluke 幸 7 / 22
 engawa – fluke wing 幸 8
 masu – tasmanian ocean trout 幸 7 / 22

inada – baby yellowtail 幸 7 / 22
 shima aji – striped jack 幸 7 / 22
 kanpachi – amberjack 幸 7 / 22

mizu dako – north pacific giant octopus 幸 7
 kamasu – red barracuda 幸 7
 sawara – spanish mackerel 幸 7 / 22

hokkaido uni – japanese sea urchin 幸 13
 maruju uni – santa barbara sea urchin 幸 10

ikura – wild salmon roe 幸 7
 tanin bune – uni & ikura 幸 14

snow crab nigiri 9
 gyutoro – wagyu fatty belly 10
 foie gras nigiri 10
 a5 nigiri – kagoshima wagyu 28

beausoleil oyster

cucumber oroshi • green apple • lime • cilantro 幸 4 / 24

akami crudo

big eye tuna • aged goat cheese • honeycrisp apple 幸 22

hirame crudo

fluke • myoga • mitsuba • chili 幸 18

hotate crudo

hokkaido scallop • green tomato • water spinach • thai chili 幸 22

foie mousse

five spice • orange • milk bread 12

papa age

fingerling potato • smoked olive • blood orange 12

tako

grilled baby octopus • fresno • orange • fennel 16

pheasant

carrot • foie gras • maitake 28

ribeye

44 farms angus • parsnip • kombu bordelaise 28

mango

coco-lime • macadamia crunch 9

ichigo

strawberry • pistachio • yuzu ice cream 9

幸 items are served raw or undercooked or may contain raw or undercooked ingredients.
 consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
 your risk of foodborne illness