

september 19, 2017

**tsukiji fish market selection**

hirame – fluke 幸 7 / 22

engawa – fluke wing 幸 8

suzuki – japanese sea bass 幸 7 / 22

masu – tasmanian ocean trout 幸 7 / 22

nama hotate – dayboat scallop 幸 7

kanpachi – amberjack 幸 7 / 22

shima aji – striped jack 幸 7 / 22

inada – baby yellowtail 幸 7 / 22

tennen aji – wild horse mackerel 幸 7 / 22

hokkaido uni – japanese sea urchin 幸 13

tanin bune – uni & ikura 幸 12

ikura – wild salmon roe 幸 7

kurage – japanese jellyfish 幸 7

snow crab nigiri 8

gyutoro – wagyu short rib 10

**wellfleet oyster**

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

**winter squash**

clementine • negi • miso 14

**sunomono**

wakame • zucchini • sesame 12

**ebi maki**

tempura shrimp • cabbage • pineapple • cucumber 13

**masu crudo**

fresno pepper • cantaloupe • radish 幸 22

**negi toro**

bluefin • scallion • tamari 幸 14

**sawara crudo**

myoga • mitsuba • chili 幸 18

**congee**

duck confit • lemon basil • corn • sesame 24

**hana hoshibuduo**

cauliflower • curry • cashew • gruyere 14

**sakana tempura**

cod • green tomato • miso aioli 14

**short rib**

tamarind • apple • celery 25

**suzuki**

seabass • chili • squash 20

**ny strip**

potato pavé • black garlic 24

**chocolate**

fig • moscatel • thyme 9

**apple**

oats • crème fraiche • bay 9