

august 22, 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

sawara – japanese spanish mackerel 幸 7 / 22

shima aji – striped jack 幸 7 / 22

kanpachi – amberjack 幸 7

inada – baby yellowtail 幸 7

tennen aji – wild horse mackerel 幸 7 / 22

maruju uni – santa barbara sea urchin 幸 10

kurage – japanese jellyfish 幸 7

ikura – wild salmon roe 幸 7

siberian black caviar 幸 24

tanin bune – uni & ikura 幸 12

snow crab nigiri 8

wellfleet oyster

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

sawara crudo

myoga • mitsuba • chili 幸 18

sakana tempura

green tomato • shallot • garlic aioli 12

foie gras

strawberry • red curry • cashew 20

ebi maki

tempura shrimp • cabbage • pineapple • cucumber 13

masu crudo

fresno pepper • cantaloupe • radish 幸 22

sake to finokio

salmon • fennel • buttermilk • chili 22

hana hoshibuduo

cauliflower • curry • cashew • gruyere 14

congee

duck confit • lemon basil • corn • sesame 24

ribeye

potato pavé • black garlic 24

chocolate

fig • moscatel • thyme 9