

december 16, 2018

toyosu selection

bluefin akami – tuna loin 𠬞 9 / 29

bluefin chutoro – tuna medium belly 𠬞 16 / 42

bluefin otoro – fatty tuna belly 𠬞 18 / 48

kurodai – baby black snapper 𠬞 7 / 22

suzuki – striped bass 𠬞 7 / 22

itoyori – thread fin bream 𠬞 7 / 22

hirame – fluke 𠬞 7

nama hotate – dayboat scallop 𠬞 7

masu – tasmanian ocean trout 𠬞 7 / 22

shima aji – striped jack 𠬞 7 / 22

tennen buri – wild winter yellowtail 𠬞 7 / 22

tennen buri toro – wild winter yellowtail belly 𠬞 8

tennen aji – wild horse mackerel 𠬞 7 / 22

katsuo – baby bonito 𠬞 7 / 22

masaba – japanese mackerel 𠬞 7 / 22

kohada – shad 𠬞 8

ikura – wild salmon roe 𠬞 7

golden trout roe 𠬞 9

maruju uni – santa barbara sea urchin 𠬞 10

hokkaido uni – japanese sea urchin 𠬞 13

tanin bune – santa barbara uni & ikura 𠬞 14

imperial kaluga caviar nigiri 𠬞 29

a5 nigiri 𠬞 29

foie gras nigiri 10

wellfleet oyster

lemongrass ginger foam • finger lime 𠬞 4 / 24

bluefin akami crudo

pumpkin seed • pomegranate 𠬞 26

katsuo crudo

baby bonito • blood orange • parsnip 𠬞 22

heirloom carrot

spaghetti squash • tamarind • hazelnut 15

king crab

celery root • uni • sabayon 24

halibut

hazelnut • apple • watercress 20

wagyu sirloin cap

pumpnickel • red beans • huckleberry 24
with **A5 strip** 89

brûléed donut

foie gras custard • mixed berry jam 7

apple kasu

lemon madeleine • marscapone • ginger beer 9