

july 15, 2018

tsukiji selection

bluefin akami – tuna loin ￡ 9 / 29

bluefin chutoro – medium fatty tuna belly ￡ 16 / 42

bluefin otoro – fatty tuna belly ￡ 18 / 48

kurodai – baby black snapper ￡ 7 / 22

ishigakidai – spotted knife jaw ￡ 7 / 22

kinmedai – golden eye snapper ￡ 7 / 22

suzuki – japanese sea bass ￡ 7 / 22

hirame – fluke ￡ 7 / 22

engawa – fluke wing ￡ 8

isaki – three-line grunt ￡ 7

nama hotate – dayboat scallop ￡ 7

shima aji – striped jack ￡ 7 / 22

inada – baby yellowtail ￡ 7 / 22

masu – tasmanian ocean trout ￡ 7 / 22

tennen aji – wild horse mackerel ￡ 7

ikura – wild salmon roe ￡ 7

kurage – Japanese jellyfish ￡ 7

maruju uni – santa barbara sea urchin ￡ 10

hokkaido uni – japanese sea urchin ￡ 13

tanin bune – santa barbara uni and ikura ￡ 14

foie gras nigiri 10

black siberian caviar ￡ 28

wellfleet oyster

kimchi granita • horseradish • lime ￡ 4 / 24

hirame crudo

fluke • myoga • mitsuba ￡ 18

chickpea “tofu”

pickled peppers • eggplant • tomatillo 12

beet salad

radish • green tomato • ash 12

shima aji crudo

striped jack • lime pickle • yogurt • vaudovan ￡ 22

negi toro

bluefin • scallion • tamari ￡ 14

tom kha maki

cured albacore • pickled mushroom • cucumber ￡ 15

grilled bok choy

cashew • cherry tomato • lime 14

ribeye

peach • oyster mushroom • goat ricotta ￡ 30

kinoko mushi

mushroom dashi • summer truffle • cilantro 20

mango

coco-lime • macadamia crunch 9

black forest okashi

dark chocolate • pickled cherry • malted mushroom ice cream 9

￡ 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