

october 18, 2018

toyosu selection

bluefin akami – tuna loin 幸 9 / 29

bluefin chutoro – medium fatty tuna belly 幸 16 / 42

bluefin otoro – fatty tuna belly 幸 18 / 48

kurodai – baby black snapper 幸 7 / 22

kinmedai – golden eye snapper 幸 7 / 22

suzuki – striped bass 幸 7 / 22

hirame – fluke 幸 7 / 22

engawa – fluke wing 幸 8

nama hotate – dayboat scallop 幸 7

shima aji – striped jack 幸 7 / 22

masu – tasmanian ocean trout 幸 7 / 22

inada – baby yellowtail 幸 7 / 22

tennen aji – wild horse mackerel 幸 7 / 22

kamasu – red barracuda 幸 7

mizu dako – north pacific giant octopus 幸 7

tennen buri – wild yellowtail 幸 7 / 22

tennen buri toro – wild yellowtail belly 幸 8

masaba – japanese mackerel 幸 7 / 22

ikura – wild salmon roe 幸 7

golden trout roe 幸 9

maruju uni – santa barbara sea urchin 幸 10

tanin bune – santa barbara uni and ikura 幸 14

a5 miyazaki wagyu nigiri 幸 24

imperial kaluga caviar nigiri 幸 29

foie gras nigiri 10

wellfleet oyster

lemongrass ginger foam • finger lime 幸 4 / 24

hirame crudo

fluke • myoga • mitsuba 幸 18

masu crudo

ocean trout • tomatillo • jicama 幸 22

sweet corn custard

miso • edamame • smoked peanut 14

negi toro

bluefin • scallion • tamari 幸 14

rainbow trout

squash • peanut • brandade • fresno chili 20

tako

octopus • sunchoke • chinese sausage • yolk custard 24

king crab

corn • uni • sabayon 24

kuro sasami

chicken breast • maitake • pearl onion • jus 24

a5

kimchi emulsion • smoked apple butter • radicchio 80

brûléed donut

foie gras custard • cherry jam 7

s'mores

chocolate • toasted marshmallow • orange 9