

may 24, 2018

tsukiji selection

bluefin akami – tuna loin 幸 12 / 28
 bluefin chutoro – medium-fatty tuna belly 幸 16 / 42
 bluefin otoro – fatty tuna belly 幸 18 / 48
 kurodai – baby black snapper 幸 7 / 22
 suzuki – japanese sea bass 幸 7 / 22
 nama hotate – dayboat scallop 幸 7
 hirame – fluke 幸 7 / 22
 engawa – fluke wing 幸 8
 shima aji – striped jack 幸 7 / 22
 kanpachi – amberjack 幸 7 / 22
 inada – baby yellowtail 幸 7 / 22
 masu – tasmanian ocean trout 幸 7 / 22
 sawara – spanish mackerel 幸 7 / 22
 ora king – new zealand salmon 幸 7 / 22
 kamasu – red barracuda 幸 7
 mizu dako – north pacific giant octopus 幸 7
 masaba – japanese mackerel 幸 7 / 22
 ikura – wild salmon roe 幸 7
 hokkaido uni – sea urchin 幸 13
 tannin bune – hokkaido uni and ikura 幸 14
 gyutoro – wagyu fatty belly 10
 king crab nigiri 10
 snow crab nigiri 9
 foie gras nigiri 10
 black siberian caviar 28

wellfleet oyster

cucumber oroshi • green apple • lime • cilantro 幸 4 / 24

morels

goatmilk • dashi • pistachio 18

hirame crudo

fluke • myoga • mitsuba 幸 18

artichoke tempura

lemon pickled • ramp • lemon balm 14

akami crudo

big eye tuna • aged goat cheese • honey crisp apple 幸 22

negi toro

bluefin • scallion • tamari 幸 14

crispy rice cake

short rib • grilled ramps • herb-avocado puree 幸 18

tartare maki

wagyu • avocado • fried shallot 幸 14

tomato salad

marinated melon • cucumber • basil 12

papa age

fingering potato • smoked olive • blood orange 12

ribeye

grilled oyster • broccolini • korean chili 28

halibut

harissa • curry • summer squash • almond 26

mango

coco-lime • macadamia crunch 9

foie gras choux

blood orange • marcona almond • kumquat 9

幸 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