



寿司

5 pieces of sushi – Mitsuru's choice	44
à la carte nigiri or sashimi	m/p
hand rolls – per piece	
hamachi & scallion	11
toro & pickled daikon	18
seared scallop & yuzu	10
seared salmon	10
spicy seared toro	18
freshwater eel	15
salmon skin	13
snow-crab	12
ume shiso cucumber	11
kappa	8
yamagobo	9
oshinko	9
avocado	11

お好み

hiyayakko (cold tofu)	16
bigeye tuna tataki	20
hokkaido scallop crudo	20
chicken kara-age	20
crispy prawns with matcha powder	22
soft-shell crab	32

野菜

grilled edamame	14
yaki nasu (grilled, chilled eggplant)	14
green salad	14
seaweed salad with salted plum	14

主菜

unagi don	32
sea bass tempura & ginger tartar sauce	44
miso black cod	39
wagyu strip loin with charred onion sauce	55

By The Glass

A. Bergère, 'Origine' Brut	32
Julian Haart, 'HaartRiesling' 2022	26
Pierre Morey, Bourgogne Aligoté 2022	23
Domaine Barolet-Pernot, Saint-Romain Rouge 2022	23
Nanbu Bijin, Junmai Daiginjo 'Shinpaku'	20
Isojiman, Honjozo 'Pride of the Seashore'	18
Daily wine flight	75
<i>and we're always pouring something special by the glass... just ask!</i>	

Some of our team's favorite bottles right now –

JM Sélèque, 'Solessence' Rosé	115
Bérèche, Brut Réserve 2022	150
Agrapart, Grand Cru 'L'Avizoise' Blanc de Blancs Extra Brut 2016	375
Clos Venturi, Vin de Corse Blanc '1769' 2023	75
Thibaud Boudignon, Anjou Blanc 2022	95
Domaine Eleni & Edouard Vocoret, VdF (Chablis Chapelot 2021)	125
Domaine Bachelet-Monnot, Puligny-Montrachet 2020	225
Château Yvonne, Saumur-Champigny 'L'Ile Quatre Sous' 2023	70
Hope Well, Eola-Amity Hills Pinot Noir 2023	150
Serafino Rivella, Barbaresco 'Montestefano' 2020	180

Sake

Kidoizumi, Shizenmai Sparkling Junmai	80
Shishi no Sato, Junmai Ginjo 'Shun'	100
Masumi, Junmai Daiginjo 'Sanka'	135
Dassai, Junmai Daiginjo '23'	185

