



寿司

5 pieces of sushi – Mitsuru's choice	40
à la carte nigiri or sashimi	m/p
hand rolls – per piece	
yellowtail & scallion	9
toro & pickled daikon	16
seared scallop & yuzu	9
seared salmon	9
spicy seared toro	16
freshwater eel	13
bigeye tuna tataki	18
hamachi-wasa	22

野菜

grilled edamame	12
green salad	12
seaweed salad with salted plum	12
marinated kale & bonito	14

主菜

crispy prawns with matcha powder	24
unagi don	29
sea bass tempura & ginger tartar sauce	40
miso black cod	35
chicken kara-age	25
wagyu strip loin with charred onion sauce	50

By The Glass

Hakkaisan, Sparkling Sake 'Awa'	24
A. Bergère, 'Origine' Brut	32
Benanti, Etna Bianco 2023	23
Jérôme Fornerot, Santenay Blanc 'Les Charrons' 2022	22
Pierre Boisson, Hautes-Côtes de Beaune Rouge 2021	24
Danjou-Banessy, Côtes Catalanes Rouge 'Les Mirandes' 2019	30
Isojiman, Junmai Tokubetsu 'Omachi 53 - Pride of the Seashore'	21
Takahiro Nagayama, Junmai Tokubetsu Nama 'Noble Arrow'	19

and we're always pouring something special... just ask!

Some of our team's favorite bottles right now –

JM Sélèque, 'Solessence' Rosé	115
Bérêche, Brut Réserve 2022	150
Agrapart, Grand Cru 'L'Avizoise' Blanc de Blancs Extra Brut 2016	375
Philip Lardot, 'Kontakt' White 2022	70
Domaine Gérard Duplessis, Chablis Premier Cru 'Montmains' 2021	140
Emrich-Schönleber, Riesling Trocken 'Halenberg' GG 2022	175
Paul Pillot, Saint-Aubin Premier Cru 'Les Charmois' 2022	225
Domaine Barolet-Pernot, Saint-Romain Rouge 2022	90
Domaine des Ardoisières, 'Argile' Rouge 2023	115
Daniel Twardowski, Ardoise Pinot Noix 2020	225

Sake

Brooklyn Kura, Junmai Daiginjo Nama 'Catskills'	85
Gozenshu, Junmai Omachi Bodaimoto 1859	105
Masumi, Junmai Daiginjo 'Sanka'	130
Akabu, Junmai Daiginjo 'Gokujo no Kire'	275

scan for our complete wine list

