

DAILY SPECIALS
01.20.19



TOYOSU SELECTION

- masu** ocean trout ‡ 7/22
 - hiramasa** great amberjack ‡ 7/22
 - mejina** opaleye ‡ 7/22
 - kanpachi** amberjack ‡ 7/22
 - ora king** salmon ‡ 8/23
 - engawa** flounder fin ‡ 7
 - loup de mer** mediterranean seabass ‡ 7
 - isaki** threeline grunt ‡ 7/22
 - renkodai** yellow black bream ‡ 7
 - kurodai** black bream ‡ 7
 - kintokidai** alfonsino ‡ 7/22
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- beef tartare** ribeye ‡ 6
 - muki hotate** hokkaido scallop ‡ 7
 - santa barbara uni** california sea urchin ‡ 12
 - tanin bune** ikura, uni ‡ 11

kaki

oyster, olive tapenade, juniper, shiso ‡ 4.5

kiwi ceviche

shrimp, golden tobiko, leche de tigre 9

kanpachi crudo

amberjack, yuzu-chili, daikon, myoga ‡ 18

salmon tartare maki

takuan daikon, kizami wasabi, tempura negi ‡ 14

romanesco

hazelnut, calabrian chili, golden raisin 11

scallop

leek, horse radish, potato 16

squash

winter squash, cashew puree, togarashi 8

sunflower seed risotto

whipped ricotta, roasted parsnip 16

pork belly

black radish, cardoon, XO sauce 19

mochi

macadamia, kiwi, lemongrass 8

‡ 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. **Please inform us of any allergies or dietary restrictions.**