

A LA CARTE MENU

COLD DISH

EDAMAME | 6

young soybean, salt

EBI SUNOMONO SALAD | 9.5

black tiger prawn, seaweed, cucumber, pine nut

UNI IKURA GOHAN | 26

sea urchin, salmon roe, sushi rice

ANKIMO | 15

shoyu braised monkfish liver

IKA NUTA | 15

Monterey squid, sumiso, fuji apple

HOTATE CRUDO | 21

Hokkaido scallop, sesame, miso, yuzu

KANPACHI TATAKI | 22

Japanese amberjack, white ponzu, seasonal fruit

SASHIMI MORIAWASE | 48

8 piece seasonal sashimi, fresh wasabi

HOT DISH

MISO SOUP | 5

miso, dashi, mushroom, wakame

KANI CHAWANMUSHI | 12

steamed egg custard, Hokkaido snow crab, dashi

GINDARA SAIKYO YAKI | 22

miso cured black cod, soymilk dashi, snow pea

WAGYU BEEF CROQUETTE | 23

A5 wagyu, potato, miso, coleslaw

CONFIT ERYNGII MUSHROOM | 16

king trumpet, cauliflower puree

TEMPURA MORIAWASE | 16.5

black tiger prawn, seasonal vegetables

KANI KAMAMESHI | 35

Japanese kettle rice, Hokkaido snow crab, ikura

UNA-JU | 48

unagi over rice, miso soup

DESSERT

House-made Black Sesame Ice cream | 9.5

House-made Japanese Yam Ice cream | 9.5

Hojicha Panna Cotta | 9.5

Sake Creme Brulee | 9.5