

nigiri (2 pieces)

sake * atlantic salmon	6
bincho * albacore tuna	8
smoked sake * salmon, crispy onigiri	8
scallop gunkan * brown butter, salsa macha	12
foie gras gunkan limited availability	12

temaki

sake * atlantic salmon, avocado, shallot, freso ponzu	7
inari panko fried inari, avocado, thai chili funkake, white chili aioli	6

cool tastings

sake crudo * limchi leche de tigre, cancha corn, cilantro	7
kurodai crudo * black bream, campari passionfruit zu, cucumber, mandarins	9

hot tastings

crispy rice charred broccoli, gyutara, salsa macha	9
walu walu oak-grilled escalar, yuzu marmalade	9
dumplings chicken, shrimp, white soy ponzu, sunchoke chili crunch	11
pork belly lime leaf chimichurri, pickled carrots, fried shallots	7

okashi

matcha white chocolate matcha mousse, chocolate sponge cake	9
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happy hour omakase

happy hour tasting* 8 courses	mkt
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cocktail

seasonal spritz seasonal shrub, sparkling wine, vermouth	9
high noon old fashioned whiskey, maple, walnut bitters	10
kocha earl gray gin, burnt lemon	8
ume punch aperol, sake, basil	9

sake

takara 'sho chiku bai' nigori	6
bushido 'way of the warrior' ginjo genshu (180ml)	7
lucky dog juicebox	10
hoyo 'summer breeze' junmai	9

wine

dr. loosen sekt riesling nv mosel	9 / 35
man chenin blanc	7.5 / 29
pali 'riviera' pinot noir	9.50 / 37
pratsch rosé zweigelt	8

beer

sapporo lager	6
asahi lager (20oz)	12