

SNACKS

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| TSUKEMONO | <i>house made pickled vegetables.</i> | \$6 |
| JAPANESE EGGPLANT | <i>dashi, nameko mushrooms.</i> | \$7 |
| RENKON CHIPS | <i>aonori, curry kewpie.</i> | \$6 |
| SENBEI | <i>spicy edamame dip.</i> | \$6 |
| GOMA AE GREEN BEANS | <i>sesame, nuts, crispy shallots.</i> | \$7 |
| EDAMAME | <i>traditional or chili garlic fried.</i> | \$7 |

COLD

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| SILKEN TOFU | <i>gem lettuce, cucumber, avocado, yuzu sesame soy.</i> | \$13 |
| MOMOTARO TOMATO SALAD | <i>daikon, spicy greens, sesame vinaigrette.</i> | \$14 |
| HIYASHI CHUKA | <i>egg noodle, poached egg, mizuna, king oyster mushrooms, eggplant.</i> | \$15 |
| ALBACORE WARAYAKI | <i>hay smoked, shiso, citrus soy, myoga.</i> | \$18 |
| STRIPED BASS YUZU | <i>ninja radish, celery heart, red fresno, passion vinaigrette.</i> | \$18 |
| SALMON CARPACCIO | <i>kelp, ginger, cucumber, shiso, myoga, truffle amazu.</i> | \$17 |
| WAGYU TATAKI | <i>myoga, needle ginger, chive, ichimi, daikon ponzu.</i> | \$19 |

SKEWERS

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| JIDORI CHICKEN KARAGE | BEEF & BLUE CHEESE |
| <i>yuzu tartar. \$12</i> | <i>karashi mustard, kalbi sauce. \$12</i> |
| KUROBUTA PORK BELLY | ROCK SHRIMP TEMPURA |
| <i>Japanese eggplant, spicy miso. \$13</i> | <i>wagiri togarashi kewpie. \$14</i> |

SMALL HOT

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| MISO SOUP <i>tofu skin, wakame, scallions.</i> | \$5 |
| RED MISO SOUP <i>manila clam, aosa seaweed.</i> | \$7 |
| STEAMED CLAMS <i>dashi, sake, wild mushrooms, cherry blossom.</i> | \$13 |
| SEARED TUNA CRISPY RICE <i>avocado, spicy miso, pickled serrano.</i> | \$16 |
| FARMER'S MARKET TEMPURA <i>daikon oroshi, ginger, soy dashi.</i> | \$13 |
| SHISHITO PEPPERS <i>turnip puree, tare, shimeji mushrooms, citrus zest.</i> | \$10 |
| THE CABBAGE <i>red miso butter.</i> | \$9 |
| JAPANESE MOUNTAIN YAM <i>tare, shichimi pepper, bonito flake.</i> | \$11 |

LARGE HOT

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| TOKYO FILET <i>mustard greens, shoyu butter, chili garlic, tare bordelaise.</i> | \$36 |
| TAI SNAPPER <i>dashi, shimeji mushrooms, cabbage, mitsuba, bamboo.</i> | \$29 |
| VEGETABLE CURRY UDON <i>maitake, eggplant, asparagus, broccolini, heirloom peppers.</i> | \$21 |
| SHIO KOJI CHICKEN <i>Okinawa sweet potato, squash, miso chicken jus.</i> | \$23 |
| BEEF SHORT RIB <i>tokyo turnip, thumbelina carrot, sunchoke puree, horseradish.</i> | \$29 |
| UNI PASTA <i>lobster, bonito flakes, shiso, nori.</i> | \$32 |
| KUROBUTA PORK <i>bitter melon, soft scrambled egg, pickled daikon, duck fat panko.</i> | \$26 |
| NISHIME <i>miso daikon, mountain yam, temari fu, tomato, peas, kelp, mirin.</i> | \$19 |
| WAGYU N.Y. <i>maitake, king oyster, truffle hollandaise, karashi mustard, tare bordelaise.</i> | \$49 |