

## A LA CARTE

Somen & Tomatoes V N Tomato kombu consommé, ponzu-pickled tomatoes, sudachi, pine nuts	18
Pakuchi Salad Poached chicken, cabbage, cilantro, shiso, preserved ume dressing	14
Daikon Slaw V Charred corn, white daikon, cucumber, crispy onions	14
Tuna Ponzu S Cured yellowfin tuna loin, avocado, ikura, tomato, aged ponzu	24
Drowning Beef B Raw tenderloin, burnt tsuyu, charcoal oil, crispy leeks, garlic chips	20
Octopus Ashi s Raw Chiba Japanese octopus tentacle, house-fermented chili ponzu	18
It Is What It Is S B Seasonal fish, wasabi vinaigrette, dashi jelly, olive dust	26
Cold Sakana Somen S B Chilled fish noodles, crisp vegetables, fermented chili dressing	22
Burnt Karaage Shoyu koji-marinated fried chicken, nori cream	18
Anago Fry S Deep fried sea eel, tri-color arare cracker crust, tentsuyu	26
Gyu Tan B Charcoal-grilled 30-hour sous vide beef tongue, house-fermented chill relish	28
Nikujaga S B Twice-cooked short rib nikutare shio kombu katsuohoshi	38

KOJI QUACK Charcoal-grilled koji-marinated duck, wasabi salsa verde	28
Grilled Sweet Cheeks P 30-hours sous vide pork jowl, fermented tare sauce, cabbage	24
Lamb & Furikake S D Frenched lamb rack, 4-week fermented shoyu koji, aged dashi yogurt	42
Finding Miso S D Char-grilled flounder, cauliflower cream, miso tsuyu, renkon chips	24
Kani <del>Meshi</del> Nabe s b D Snow crab, ikura, burnt rice, uni crème	65
Garden Nabe V  Japanese sweet potato, shishito pepper, pumpkin, onions, edamame, burnt rice	42

## SWEETS

Miso Tiramisu D B A Shiro miso powder, cocoa, coffee liqueur, mascarpone, coffee crumble	16
Sweet Potato Mont Blanc V D N Trio of Japanese sweet potato, pistachio sponge, chestnuts	16
Soy & Chocolate Pudding V D 61% dark chocolate, pressed tofu, miso crumble, cherries, cocoa nibs	14
Salted Black Sesame Sandwich V D N Homemade sesame ice cream, sable biscuits	8