

Fines de Normandie M	3 pieces	11
sake mignonette with ginger	6 pieces	21
Ceviche - Raw Marinated Cod		14
coriander, lime, grapefruit, chili and ginger		
Islandic Lox		16
cured with Japanese craft gin and green tea, daikon, kale and passepierre		
Beef Tatare du Chef		18
housemade shichimi paste, lime crème fraîche		
Risotto		17
shiitake and shimeji mushrooms (v)		
Roasted Sweet Potato		8
Japanese sansho pepper & lemongrass (v)		
Wild Caught Pike Perch		24
pickled red onions and gomaee spinach		
Filet Mignon		24
unagi jus and wild broccoli		
Crème Brûlée		8
organic vanilla		
Mousse au Chocolat		7
- Guanaja -		
Black Cherry Sorbet		4
cherry brandy		