



Please choose one from each course



OTSUMAMI //  
LITTLE BITES

- Edamame Arrabbiata | Japanese Soybeans in "Angry" Tomato Sauce
- Fried Garlic | kimchee-miso sauce and pickled garlic.
- Tuna and Watermelon Poke | Seaweed, Sesame Seeds and Sesame Oil

AOMONO //  
GREEN THINGS

- Grilled Avocado | Housemade Ponzu, Wasabi and Nori Salt
- Cucumber salad | Rayu vinaigrette, Crispy Garlic, Sesame Seed, and Chili Thread
- Fried Shishito Peppers | Piquillo Pepper Sauce and Goat Cheese

KUSHI //  
SKEWERS

- Pork and Brussels Sprouts "Okonomiyaki-style"
- Chicken Thigh | Housemade Yakitori Sauce
- Cherry Tomato | Tomato Honey

SAKANA // FISH

- Miso Salmon | Sweet-Miso Marinated Salmon and Fennel Puree
- Aji Fry | Tonkatsu Sauce and Aonori

ONIKU // MEAT

- Adobo Style Chicken
- Fire Roasted Japanese Eggplant | Neri Goma Bechamel

ONIGIRI RICE BALL //  
DONBURI

- Shiokombu | Rice and Sesame Seeds
- Chasu Donburi | Pickled Ginger

DESSERT

- Mochi Ice Cream
- Vanilla Soft Serve | Sweet Miso and Toasted Soy Bean Powder

