

## A LA CARTE MENU

### COLD DISH

**EDAMAME | 6**

young soybean/salt

**EBI SUNOMONO SALAD | 9.5**

black tiger prawn/seaweed/cucumber/pine nut

**UNI IKURA GOHAN | 27**

sea urchin/salmon roe/sushi rice

**ANKIMO | 15**

shoyu braised monkfish liver

**IKA NUTA | 15**

Monterey squid/sumiso/fuji apple

**HOTATE CRUDO | 21**

Hokkaido scallop/sesame/miso/yuzu

**KANPACHI TATAKI | 23**

Japanese amberjack/white ponzu/seasonal fruit

**SASHIMI MORIAWASE | 48**

8 piece seasonal sashimi/fresh wasabi

### HOT DISH

**MISO SOUP | 5**

miso, dashi/mushroom/wakame

**KANI CHAWANMUSHI | 12**

steamed egg custard/Hokkaido snow crab/dashi

**YAKI GOMA TOFU | 16.5**

homemade sesame tofu/uni

**GINDARA SAIKYO YAKI | 22**

miso cured black cod/soymilk dashi/snow pea

**WAGYU BEEF CROQUETTE | 23**

A5 wagyu/potato/miso/coleslaw

**CONFIT ERYNGII MUSHROOM | 16**

king trumpet/cauliflower puree

**TEMPURA MORIAWASE | 16.5**

black tiger prawn/seasonal vegetables

**KANI KAMAMESHI | 35**

Japanese kettle rice/Hokkaido snow crab/ikura

**UNA-JU | 48**

unagi over rice/miso soup

### DESSERT

**House-made Black Sesame Ice cream | 11.5**

**House-made Japanese Yam Ice cream | 11.5**

**Hojicha Panna Cotta | 11.5**

**Sake Creme Brulee | 11.5**