

|                                                                                           |                               |
|-------------------------------------------------------------------------------------------|-------------------------------|
| Black sesame parker house rolls, salted French butter                                     | 12                            |
| With house-cured ikura                                                                    | +15                           |
| Oysters on the half shell, ponzu mignonette, yuzu cocktail sauce                          | 28 half dozen / 54 full dozen |
| Uni otoro toast, taré, shiso, crème fraîche, fresh wasabi                                 | 28                            |
| Dungeness crab, ikura, purple yam blini, buckwheat honey butter                           | 24                            |
| Bluefin tuna tartare, ponzu gelée, red kosho, sunchokes                                   | 24                            |
| Bonito warayaki, hazelnut su-miso, myoga, sudachi                                         | 18                            |
| Iwashi toast, sardine, kizami wasabi, negi shoga, taré                                    | 14                            |
| Chicken liver mousse toast, sweet calabrian peppers, saffron guava jam, oxalis            | 12                            |
| Market lettuces, persimmons, comté, walnuts, calamansi vinaigrette                        | 21                            |
| Kabocha agebitashi, burrata, chanterelles, vadouvan, curry leaf, kombu sweet & sour       | 26                            |
| Aioli garni, market vegetables in a variety of ways, carrot vinaigrette                   | 22                            |
| Oyster mushroom kushiyaki, Tokyo negi soubise                                             | 14                            |
| Sprouting cauliflower, miso béarnaise                                                     | 18                            |
| Donabe-steamed clams à la Bouillabaisse, lobster butter, seeded country bread             | 27                            |
| Croque Madame of ham katsu, gruyère, mornay sauce, Estevan's shokupan, cornichons         | 18                            |
| Abalone and Florida wild pink shrimp pot pie, king trumpet mushrooms, "snail butter"      | 28                            |
| Spaghetti Bolognese à la Japonaise                                                        | 28                            |
| Scallops, dashi lime cream, maitake & oyster mushrooms, Tokyo negi, chestnut date purée   | 58                            |
| Sage-stuffed loup de mer, arima sansho, oroshi ponzu, komatsuna                           | 55                            |
| Koji-roasted Green Circle chicken, seaweed cream sauce, grilled cabbage, garlic chive oil | 44                            |
| Duck frites, roasted carrots, chidori kale, béarnaise, coriander yuzu shichimi            | 70                            |
| Beef cheek, red wine sauce, bok choy, creamed pearl onions, kizami wasabi                 | 44                            |
| Flannery New York Strip, hash brown, ginger brandy sauce, mizuna salad, fresh ginger      | 80                            |
| Dry-aged burger, provolone, grilled onions, pickled jalapeños, French fries               | 27                            |
| Kombu rice, garlic butter, shiso, nori                                                    | 12                            |
| With house-cured ikura                                                                    | +12                           |
| Gratin of Tarbais beans, basil pistou, button mushrooms, parmesan breadcrumbs             | 12                            |
| Sweet potato gratin, miso butter, gruyère, fontina, thyme                                 | 15                            |
| French fries, curry ketchup, aioli                                                        | 10                            |

**In the Kitchen**

Chef/Owner Charles Namba

Chef de Cuisine Nestor Silva

Sous Chefs Anthony Espinoza, Brad Ritter, Cristian Naranjo

Chefs de Partie Carolyn Wong, Josh Wang, Kevin Ascencio, Konoka Smith, Yuki Hayashigawa

Pastry Chef Estevan Silva

Pastry Chefs de Partie Domenica Cadena, Dominique Villanueva

Porters Francisco Martinez, Justino Sebastian, Maria Xoc Ajquiuijay, Roberto Lopez

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## APERITIFS

|                                           |    |
|-------------------------------------------|----|
| Kina Lillet                               | 13 |
| Lillet Rosé                               | 13 |
| Bonal Gentiane - Quina                    | 13 |
| Byrrh Grand Quinquina                     | 14 |
| Ricard Pastis<br>neat                     | 11 |
| with water                                | 11 |
| Salers Gentian<br>on the rocks with lemon | 11 |
| with soda                                 | 11 |
| Suze<br>with tonic                        | 12 |
| with sparkling wine                       | 16 |
| Pasquet 'Marie-Framboise'                 | 14 |
| Heiwa Shuzo 'Tsuru-Ume'                   |    |
| Yuzu or Mikan Orange<br>on the rocks      | 16 |
| with soda                                 | 16 |

## BEER

|                                       |    |
|---------------------------------------|----|
| Suntory 'the Premium Malt's'          |    |
| Pilsner [on draft]                    | 13 |
| Brasserie de la Pigeonelle 'Loirette' |    |
| Farmhouse Ale [in bottle]             | 15 |
| Asahi Super Dry 0.0%                  |    |
| Alcohol-Free Lager [in bottle]        | 7  |

## ZERO PROOF

|                                                                     |    |
|---------------------------------------------------------------------|----|
| <b>Blood Moon</b>                                                   |    |
| Aplós Arise, Giffard Aperitif, Black Sarawak, Shikuwasa, Calpico    | 15 |
| <b>Grenadier Faux-groni</b>                                         |    |
| Wilderton Lustre & Aperitif, Hemp Amaro, Pomegranate, Bitter Orange | 15 |
| <b>Signet Ring</b>                                                  |    |
| Seedlip Notas de Agave, Opuntia, Passion Mix, Bay Laurel, Lime      | 15 |

## In the Dining Room

**Owner/Wine & Sake Director** Courtney Kaplan  
**General Manager** Kristen Dumandan  
**Service Managers** Susana Garcia, Yuner Nava  
**Bar Lead** Kevin Nguyen  
**Maitre d'** Amanda Urias  
**Bartenders** Eli Yee, Jorge Figueroa, Justin Truesdale  
**Taishō** Jacobo Sanchezl  
**Servers** Angela Shin, Crystal Torres, Eric Phipps, Joshua Torres, Jules Leipuner, Jess Mejia, Lauren Nielsen, Madeline Meyer, Olivia Rose, Tia Stark,

## COCKTAILS

|                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|
| <b>Spritz</b>                                                                                                  | 16 |
| Capurro Pisco, Mommenpop Seville Orange, Yellow Chartreuse, Passionfruit, Verjus                               |    |
| <b>Highball</b>                                                                                                | 16 |
| Suntory Toki Whisky, Salers Gentian Aperitif, Pomme Verte, Seltzer                                             |    |
| <b>Daiquiri</b>                                                                                                | 18 |
| Probitas Rum, Agricole Rhum, Rhine Hall Mango Brandy, Belle de Brillet, Calpico, Pineapple, Peychaud's         |    |
| <b>Army Navy</b>                                                                                               | 18 |
| Fords Gin, Green Chartreuse, Mitsuba, Rice Orgeat, Lemon                                                       |    |
| <b>New York Sour</b>                                                                                           | 18 |
| Rittenhouse Bonded Rye, Montreuil Selection Calvados, Guava, Lemon, Red Wine                                   |    |
| <b>Milk Punch</b>                                                                                              | 20 |
| Mizu Saga Barley Shochu, Pineau des Charantes, Cacao, Matcha, Muscat                                           |    |
| <b>Decibel Martini</b>                                                                                         | 17 |
| Daiyame 25 Shochu, Suntory Haku Vodka, French Vermouths, Umeshu, Lychee, Maraschino, Absinthe & Orange Bitters |    |
| <b>Old Fashioned</b>                                                                                           | 19 |
| Chateau de Millet VS Bas-Armagnac, Cognac Park VS, Legent Bourbon                                              |    |
| <b>Negroni</b>                                                                                                 | 20 |
| A Land of Muses Gin, Sakekasu, Campari, Sweet Vermouth, Genmaicha                                              |    |
| <b>Shochu Oyuwari</b> <i>a Japanese cold-weather classic, reimagined - served warm</i>                         | 15 |
| Kikori Rice Whiskey, Kiroku Sweet Potato Shochu, Belle de Brillet, Hopped Grapefruit                           |    |

## BUBBLES

|                                                                                                   |    |
|---------------------------------------------------------------------------------------------------|----|
| <b>Catherine &amp; Pierre Breton</b> 'Elle est pas bulle, la vie?' Pet Nat Brut Nature [Loire] NV | 19 |
|---------------------------------------------------------------------------------------------------|----|

## WHITE

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| Melon B <b>Domaine de la Pepière Muscadet</b> 'Clos des Briords' [Loire] 2023          | 17 |
| Chenin Blanc <b>Philippe Foreau (Domaine du Clos Naudin) Vouvray Sec</b> [Loire] 2019  | 25 |
| Gamay, Aligoté, Pinot Noir <b>Caroline Bellavoine</b> 'Carpe Diem' [Burgundy] 2021     | 17 |
| Aligoté <b>Joseph Colin</b> 'Les Jardins de la Côte' Bourgogne Aligoté [Burgundy] 2022 | 24 |

## PINK &amp; ORANGE

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| Cabernet Franc+ <b>Thibaud Boudignon</b> Rosé [Loire Valley] 2023                                          | 15 |
| Skin-contact Sauvignon Blanc+ <b>Jouves &amp; Croisille</b> 'Pur Jus' Blanc de Maceration [Sud Ouest] 2023 | 14 |

## RED

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| Chilled Loire Red Blend <b>Domaine Ogereau</b> 'L'Enjouée Rouge' [Loire] 2021      | 19 |
| Pinot Noir <b>Henri &amp; Gilles Buisson Bourgogne Rouge</b> [Burgundy] 2022       | 23 |
| Syrah+ <b>Pas de l'Escalette Terrasses de Larzac</b> 'Les Clapas' [Languedoc] 2022 | 18 |
| Côt [Malbec] <b>Château Les Croisille Cahors</b> 'Calcaire' [Sud Ouest] 2020       | 19 |
| Niellucciu <b>Domaine Maestracci</b> 'Clos Reginu' [Corsica] 2022                  | 15 |
| Bordeaux Blend <b>Le Seuil de Mazeyres Pomerol</b> [Bordeaux] 2019                 | 23 |

## SAKE

|                                                           |    |
|-----------------------------------------------------------|----|
| Tokubetsu Junmai <b>Hakurakusei</b> [Miyagi]              | 14 |
| Tokubetsu Junmai <b>Taka</b> [Yamaguchi]                  | 14 |
| Junmai Daiginjo <b>Nanbu Bijin</b> 'Shinpaku' [Iwate]     | 17 |
| Kimoto Junmai Daiginjo <b>Sohomare</b> 'Tuxedo' [Tochigi] | 28 |
| Junmai Ginjo Origami <b>Eiko Fuji</b> [Yamagata]          | 16 |
| Junmai <b>Shichi Hon Yari</b> 'Hiyaoroshi' [Shiga]        | 17 |
| Junmai <b>Yuhō</b> 'Eternal Embers' [Ishikawa]            | 14 |