

sample MENU



Wild Oysters

Hand harvested Wild Oyster x 4, Red Sake Vinegar Mignonette 19

Sashimi of the Day

Hay-smoked Steel Head Trout, shell-roasted new season Walnut, Apple, fresh Wasabi 32

Lobster Sashimi

Half California Spiny Lobster Sashimi, fresh Wasabi, Shiso, Comice Pear 58

Clam & New Season Beans

Sake & Butter steamed Manila Clam, newly harvested Cannellini Beans 26

CHIRASHI (Scattered Sushi) / TEMAKI (Hand Roll Sushi)

- Monk's CHIRASHI (vg)

Persimmon, Walnut, Sanchoke, Black Bean, Shiitake, Carrot, Crysanthemum Flower, Yuzu, Sesame, Nori 28

- Miso Black Cod TEMAKI

Grilled Miso Black Cod, fresh Wasabi, Cucumber 22

Pickles Plate (vg) 9

Pear & Almond

Comice Pear, raw new season Almond 9

Tofu "Hiyayakko" (vg)

Meiji silken Tofu, "Salsa Macha" 14

Market Green, Lemon Chips Salad (vg)

Mixed Leaves, Herbs, Lemon Chips, Mustard White Miso Vinaigrette 16

Pumpkin Tempura & Chili Honey

Kabocha Pumpkin Tempura, Chili Honey 16

Eggplant "Dengaku" (vg)

Grilled Eggplant, Black Walnuts, grazed with Ginger Sweet Miso 16

Whole Spiny Lobster "Katsu" Sandwich & Fries LIMITED

California Spiny Lobster Tail "Katsu", Leg Meat Salad, Aioli, Lettuce, Head Bisque Sauce, French Fries, pickled Chili 92

Duck Leg & Duck Egg Salad

Confit Duck Leg, soft boiled Duck Egg, Potato, Radicchio, Breakfast Radish Salad 42

Grilled Rockfish & Autumn Peppers

Chargrilled 1/2 Black Gill Rockfish, Jimmy Nardello, Sweet Pepper, roasted Pepper and wild Fennel Aioli 48

Irish Coffee Kakigori

Shaved Ice, Coffee-Whisky Syrup, Dates, whipped Cream 14
*Decaffeinated alternative

Passion Fruit Kakigori

Shaved Ice, Passion Fruits, Passion Fruit Syrup, Yogurt 14