

## A p p e t i z e r

### FROM OUR SUSHI BAR

TAKO YAWARAKANI  
slow-poached octopus  
15

IKURA SHOYU-ZUKE  
salmon roe marinated in  
dashi & sake-soy  
12

FUKKO "DAIGINJO SAKE ARAI"  
ice-cured wild sea bass sashimi  
18

KUMAMOTO OYSTERS  
ponzu granite, mitsuba leaf,  
house-pickled turnip  
21

SASHIMI & TARTARE OF BLUEFIN TUNA  
akami sashimi, toro tartare,  
caviar sauce  
25

YELLOWTAIL SASHIMI THREE WAYS  
kanpachi, shimaaji, hamachi  
27

### FROM OUR KITCHEN

DEGUSTATION OF SEA LETTUCES  
eleven varieties of  
authentic Japanese seaweed  
14

LOBSTER SALAD  
avocado, pickled cucumber,  
black olive tapenade,  
soy vinegar gelee  
22

SALAD OF MARKET GREENS  
mizuna, shiitake, shimeji, beets,  
grapefruit-avocado dressing  
14

HOME-MADE TOFU  
ginger soy  
12

HOJICHA-TEA SMOKED KUROBUTA  
Berkshire pork belly, potato puree  
14

CRAB CROQUETTE  
Dijon mustard, foie gras hollandaise  
16

KOBE BEEF TARTARE  
pickled daikon, quail egg,  
gochujang, honey  
23

FOIE GRAS TERRINE  
miso infused duck, raisin, brioche  
21

PORCINI & KABOCHA FLAN  
vegetable consommé  
14

GRILLED MATSUTAKE & SANMA  
kuruma shrimp, sawagani-crab,  
ginko nuts, foie butter  
20

## M a i n C o u r s e

### FROM OUR SUSHI BAR

SUSHI OMAKASE  
ten pieces of chef's choice  
55

SASHIMI OMAKASE  
ten kinds of chef's choice  
60

TUNA FLIGHT  
five different cuts,  
two pieces of each  
75

SASHIMI AND SUSHI OMAKASE  
sixteen varieties of  
seasonal selection  
95

### FROM OUR KITCHEN

MATSUTAKE & UNI RISOTTO  
sea urchin and grilled mushroom  
30

SEARED SEA SCALLOPS  
squid ink risotto, spinach & shiitake,  
sea urchin butter  
22 / 36

WILD SALMON AND YELLOW TAIL  
infused with sweet Saikyo miso,  
soy-ikura butter  
18 / 32

SLOW ROASTED COUNTRY CHICKEN  
"YU-AN" with sweet sake,  
citrus caramelized mirepoix,  
glazed burdock  
32

CHERRY WOOD SMOKED DUCK  
red miso & veal reduction  
35

KURUMA PRAWN TEMPURA  
seasonal vegetables  
34

RIBEYE OF TEXAS KOBE BEEF  
wasabi-celery root-potato puree,  
homemade ponzu  
49

### 15 EAST HANDMADE & HANDCUT SOBA NOODLES WITH FRESH WASABI 14

#### Choice of Toppings For Cold Soba:

Toasted Seaweed & Shiso Leaf	4
Ikura -Salmon Roe	5
Uni -Sea Urchin	7
Caviar	9
Caviar, Ikura & Uni	15

#### Choice of Toppings For Hot Soba:

Seasonal Mushrooms	5
Kuruma Prawn Tempura	9
Anago Tempura	10
Duck-With Green Onions	12

**MATSUTAKE SOBA / TEN-SEIRO**  
Served hot with grilled mushroom 30  
Served cold with tempura 30