

FROM OUR SUSHI BAR

A P P E T I Z E R

TAKO YAWARAKANI
slow-poached octopus
15

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

SUMMER ROCK OYSTER
ponzu & fresh lemon
14

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

PRIX FIXE LUNCH

a seasonal Japanese lunch

THREE COURSES
29

M A I N C O U R S E

SUSHI OMAKASE
seven pieces plus a half roll
chef's choice
28

SASHIMI OMAKASE
ten kinds of chef's choice
38

TUNA FLIGHT
three different cuts,
two pieces of each,
negitoro roll
55

SASHIMI AND SUSHI OMAKASE
65

**15 East Tasting plate can be added
for \$10 additional with any Entrée.**

CHAWANMUSHI
TAKO YAWARAKANI
SASHIMI TARTARE
KUMAMOTO OYSTERS
HOMEMADE TOFU
SEASONAL TEMPURA

FROM OUR KITCHEN

A P P E T I Z E R

PUMPKIN VICHYSOISE
kabocha-squash soup
8

HOME-MADE TOFU
ginger soy
12

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

DEGUSTATION OF SEA LETTUCES
eleven varieties of
authentic Japanese seaweed
14

BASIL SOBA
kibinago anchovy, tomato confit,
pickled cabbage
18

LOBSTER AMERICANA
mushrooms, miso butter rice
22

KURUMA PRAWN TEMPURA
seasonal vegetables
18

AWABI RISOTTO
abalone, pickled wasabi leaf
20

M A I N C O U R S E

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

RIBEYE OF TEXAS MISHIMA 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