

SALTY SNACKS

<b>bluefin tuna tartare</b>	20
Tuna, Avocado, Miso Emulsion, Nori	
<b>pickled cucumber</b>	7
Young Ginger Dressing	
<b>radish</b>	7
Tama miso, Toasted Sesame	
<b>agedashi tofu</b>	14
Shimeji Mushrooms, Tentsuyu, Ginger, Scallion	

FRESH TEMPURA

<i>served with yuzu matcha salt &amp; tentsuyu</i>	
<i>tempuras can be made gluten-free by request</i>	
<b>broccolini</b> Broccolini	6
<b>ebi</b> Shrimp	7
<b>ika</b> Squid	5
<b>maitake</b> Mushroom	7
<b>tamago</b> Egg	4
<b>shishito</b> Pepper	4
<b>yam</b> Yam	4
<b>squash</b> Zucchini	4



O10  
 Chef Tomohiro Mitsuno  
 Gluten-Free Menu

HANDROLLS

<b>spicy salmon</b>	6.5
Togarashi Mayo, Chive	
<b>snow crab</b>	7
Tosazu Mayo, Avocado, Toasted Sesame	
<b>negi toro</b>	7
Tokyo Negi, Tuna Belly	
<b>miso cod</b>	6.5
Yuzu Mustard Seed	
<b>shrimp*</b>	6.5
Togarashi Mayo, Cucumber	

<b>tamago</b>	6.5
Nitsume Glaze, Sansho	

<b>AB beef</b>	6.5
Black Garlic, Crispy Garlic, Scallion	

<b>cucumber</b>	6.5
Wasabi Shoyu Dressing, Yuzu, Flowers	

*\*can be made gluten-free by request*

MEAT FISH

<b>sashimi platter</b>	28
Assorted Sashimi, Assorted Shoyu	
<i>served with myurasake soy sauce</i>	
<b>steak</b>	40
Japanese Steak Sauce, Wild Mushroom, Shishito Pepper, Crispy Onion	

<b>miso cod</b>	38
Sake Marinade, Radish Mizuna Salad, Goma Dressing	

<b>scallops</b>	35
Ginger Puree, Kombu Buttermilk, Turnips	

<b>chicken teriyaki</b>	30
Grilled Chicken Thigh, Tare, Tokyo Negi	

SWEETINGS

<b>matcha cheesecake</b>	11
Strawberry, Green Shiso	

