

Fines de Normandie M	3 pieces	11
sake mignonette with ginger	6 pieces	21
Ceviche - Raw Marinated Cod		14
coriander, lime, grapefruit, chili and ginger		
Islandic Lox		16
cured with Japanese craft gin and green tea, daikon, kale and passepierre		
Pork Belly		15
- <i>Bleher Butcher</i> - sake jus and kimchi		
Beef Tatare du Chef		18
housemade shichimi paste, lime crème fraîche		
Risotto		17
shiitake and shimeji mushrooms (v)		
Roasted Sweet Potato		8
Japanese sansho pepper & lemongrass (v)		
Wild Caught Pike Perch		24
pickled red onions and gomaee spinach		
Filet Mignon		24
unagi jus and wild broccoli		
Crème Brûlée		8
organic vanilla		
Mousse au Chocolat		7
- <i>Guanaja</i> -		
Black Cherry Sorbet		4
<i>Kirschwasser</i>		