



SEASONAL APPETIZERS

蟹、海老、帆立、のサラダ

SHRIMP, CRAB AND SCALLOP SALAD

Cherry tomato, asparagus, onion, and broccoli with a rice vinegar-tomato vinaigrette. 12

ズキー二の花の帆立貝詰め

STUFFED ZUCCHINI BLOSSOMS

Zucchini flowers stuffed with Japanese scallops, fried tempura style. 10

夏野菜の天ぷら

SUMMER VEGETABLE TEMPURA

Shiitake mushrooms, zucchini flowers, lotus root, bell pepper, satsuma sweet potato, asparagus, and corn kakiage. 13

ロブスター唐揚げ、おろし蓮根ソース

MAINE LOBSTER WITH LOTUS ROOT DASHI

Maine lobster deep fried karaage style in dashi stock with pureed lotus root. 14

平目のちり蒸し

STEAMED HALIBUT "CHIRI MUSHI"

Fresh east coast halibut, shimeji mushroom, scallions and fresh wakame seaweed, steamed in sake and fish broth. 14

銀鱈の煮つけ

BRAISED BLACK COD "NITSUKE" STYLE

East coast black cod simmered in a sweet soy broth with gobo, tofu, and baby bok choy. 16.5
