



nightly specials
march 9, 2010

ama pan sweetbreads · orange yogurt · kishu mandarin · beet	\$12
cobia crudo caribbean king fish · mint · kaffir lime · shallots · jalapeño 🌿	\$18
yaki mono laughing bird shrimp · grilled shad roe · spring truffle puree · english peas	\$19
kamo nabe cured country side farms duck · collard greens · green curry · daikon cake	\$21
omaa ru ebi maine lobster · pickled carrots · celeriac · thai chili	\$22
tsukiji selection two pieces each : hirame · maigre · aji 🌿	\$30
shun no kaki olde salts oysters · tiger's milk · avocado 🌿	\$3/18
hon maguro toro bluefin tuna belly 🌿	\$9/42
foie gras nigiri quinoa · fish caramel	\$9
aji japanese horse mackerel 🌿	\$6/20
boquerones spanish anchovy 🌿	\$5
hotate amaimo dayboat scallops · sweet potato · pumpkin seed · chorizo	\$24
wagyu niku oak-grilled wagyu short rib · heirloom tomatoes · shishito pepper · lemon · almonds	\$28
okashi soft chocolate terrine · fried milk · toasted milk · milk sherbet	\$9

Tyson Cole
Executive Chef

Paul Qui
Chef de Cuisine

Philip Speer
Pastry Chef

