## SMALL PLATES

### PICKLE PLATE $9
- Selection of Three

### WAGYU TARTAR $12
- Tri-Tip, Sansho, Oyster

### SHISHITO $9
- Wakame Green Goddess, Gomashio

### CHICKEN SKIN DUMPLING $10
- Mushroom, Cod, Sausage, Dried Shrimp

### CAVIAR $15
- Japanese Pancake, Kombu

### BLOOD CAKE $10
- Cilantro, Peanut, Lime

### CARROT CURRY $13
- Fermented Durian, Herbs, Coconut

### CHILLED ASPARAGUS $11
- Burnt Strawberry, Sorrel

### CHESAPEAKE SUGAR TOADS $16
- Chaoqing Spice, Chili, Cilantro

## LARGE FORMAT

### CHICKEN YAKITORI $35
- Chef’s Selection

### WHOLE ROAST DUCK $98
- Flour Tortillas, Duck Confit Salad, Seasoned Hoisin, Hot Sauce, Cucumbers and Scallion
  
  Please allow 45 minutes

## DESSERT

### PINK $10
- Strawberry, Sencha, Almond

### YELLOW $10
- Chocolate, Honey, Saffron
  
  Please allow 15 minutes

### SAKE

**TEDORIGAWA KINKA ‘GOLDEN BLOSSOM’**
- Full, Clean Taste, Nice Balance of Sweetness and Acidity
  
  GL $ 12 CA $30 BTL $125

**KOKURYU “BLACK DRAGON”**
- Rich, Hint of Coffee, Salted Water, Taffy, Honey
  
  GL $ 12 CA $30 BTL $125

**YAEGAKI NIGORI**
- Unfiltered, Well Balanced, Touch of Sweetness and Acidity
  
  GL $ 8 CA $20 BTL $100

**KAMOIZUMI SHUSEN “THREE DOTS”**
- Elegant, Woodsy and Mushroomy aroma
  
  GL $ 8 CA $20 BTL $100

**TEDORIGAWA YAMAHAI JUNMAI**
- Dry, Sharp, Smooth, All in One
  
  GL $ 8 CA $20 BTL $100

**MASUMI ARABASHIRI “FIRST RUN”**
- Unpasteurized Seasonal Sake
  - Bracingly Fresh and Clean
  
  GL $ 10 CA $25 BTL $100

**DEWAZAKURA “DEWASANSAN”**
- Fruity Aroma, Tart Green Apple
  
  GL $ 12 CA $30 BTL $125

## COCKTAIL

**I AM VERY HOT & SEXY**
- Ma La Spice Infused Espolon Tequila, Lemon, Grapefruit
  
  $ 14

**I AM BITTER BUT YOU LOVE ME**
- Fords Gin, Aperol, Grapefruit
  
  $ 13

**I AM KERMIT DE FROG**
- Green Tea Shochu, Lillet Blanc, Matcha, Green Cardamom, Honey
  
  $ 14

**TOKI HIGHBALL**
- Toki Whiskey, Soda
  
  $ 11

## BEER - WINE

**FOUNDERS ALL DAY IPA $7**
- Session Ale

**DOG FISH SEAQUENCH $7**
- Sour Ale

**TUK TUK $6**
- International Lager

**PIPER-HEIDSIECK $20**
- Champagne

**ARGYLE $14**
- ‘Nut House’ Riesling

**POINT NORTH $14**
- Pinot Noir

**MAITAKE MUSHROOM $7**
- Pine

**ARTICHOKE $6**
- Preserved Lemon Aioli, Crispy Sunchoke

**ZUCCHINI $5**
- Curry, Cilantro

**GREEN HILL CAMEMBERT $8**
- Fermented Honey, Olive Oil, Toast

**WAGYU TERES MAJOR $15**
- White Anchovy, Fresh Wasabi

**CHICKEN HEART $4**
- Lime