

KUSHIYAKI

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

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

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

Chongqing Spice, Chili, Cilantro

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

BEER - WINE

FOUNDERS ALL DAY IPA \$ 7

Session Ale

DOGFISH SEAQUENCH \$ 7

Sour Ale

TUK TUK \$ 6

International Lager

PIPER-HEIDSIECK \$ 20

Champagne

ARGYLE \$ 14

'Nut House' Riesling

POINT NORTH \$ 14

Pinot Noir

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