

先付け Starter

癒月手作り豆腐 Zaru Tofu	11
house-made fresh tofu from organic soybean with sea salt	
いくら醤油 Ikura Shoyu	9
salmon roe marinated in soy sauce served with grinded daikon radish	
癒月ぬか漬け Tsukemono	8
house-made “Nuka” (rice bran) fermented vegetable pickles	
茄子揚げ浸し Nasu Agebitashi	8
fried eggplant in broth, a mildly sweet salty dashi	
もずく酢 Mozuku	6.5
delicate threads of mozuku seaweed in tosa vinaigrette	

一品 Cold and Hot appetizer

蟹と鳴門生若布の酢の物 Sunomono	13
dungeness crab and fresh Naruto wakame seaweed salad with tosa vinaigrette	
炙り鯖 Aburi Saba	13
marinated and seared mackerel with ponzu radish sauce	
白鮪タタキ Albacore Tataki	15
seared albacore with sliced onion and shaved chili in ponzu sauce	
大根サラダ Daikon Salad	10
julienne daikon radish tossed with our special dressing	
癒月さつま揚げ Satsuma Age	9
fried dumpling of rock fish and shrimp with local vegetables with Burdock roots	

焼き物 GRILLED “Salt Koji” marinated

焼き鳥(麴仕込み)YAKITORI (Japanese style grilled meat and vegetable skewers)

つくね Tsukune – chicken meat ball	5
ネギマ Negima – chicken with scallion	5
手羽塩焼き Teba – chicken wing	5
豚バラ Buta bara – pork belly	5
季節野菜 Grilled Vegetables	5

鱈の開き Aji no Hiraki	
“salt koji” cured and air dried horse mackerel	mp

焼きするめいか Yaki Surume Ika	15
“Salt Koji” marinated Hokkaido squid with house-made yuzu mayonnaise	

蒸し物 STEAMED

北海道雲丹と茶碗蒸し Chawanmushi	16
delicate and savory egg custard “chawan mushi” with Hokkaido sea urchin	
アサリの酒蒸し Asari Sakamushi	12
Asari clams cooked in sake broth	

揚げ物 CRISPY

塩麴仕込みの鳥の唐揚げ Kara-age Chicken	12
“salt Koji” marinated fried chicken	
揚げ出し豆腐 Agedashi Tofu	9
fried tofu in mildly sweet and salty dashi soup	

煮物 BRAISED

鴨の桑焼き Braised duck breast	16
lightly fried duck sautéed in sweet soy sauce	

ご飯 RICE

Koshihikari rice (Japanese short-grain rice, noted for its sweet, nutty taste and slight stickiness) from the Central Valley cooked in Japanese earthen pot (for two)

Please allow 30 minutes

4 Choices

コシヒカリご飯 Koshihikari rice (plain)	12
サーモンご飯 Salmon rice	23
いくら入り Salmon with ikura(salmon roe)	27
茸炊き込みご飯 Mushroom rice	23

雲丹とクレソンの焼きおむすび Yaki Omusubi 19
grilled rice triangle with uni and watercress in soy butter sauce

All ingredients used are fresh and organic from local and sustainable sources.

Please notify your server of any food allergies or dietary restrictions.

20% gratuity will automatically be added to the bill for parties of 6 or more.

Our corkage fee is \$25 per bottle.