先付け Starter

癒月手作り豆腐 Zaru Tofu 11
house-made fresh tofu from organic soybeans with Maldon sea salt

いくら醤油 Ikura Shoyu 11
salmon roe marinated in soy sauce served with grated daikon radish

癒月ぬか漬け Tsukemono 10
house-made "Nuka" (rice bran) fermented vegetable pickles

茄子揚げ浸し Nasu Agebitashi 10
fried eggplant in a mildly sweet salty dashi broth

もずく酢 Mozuku 9
delicate threads of mozuku seaweed in tosa vinaigrette

一品 Cold and Hot appetizer

刺身 Sashimi MP
today's fresh sashimi special

蟹と鳴門生若布の酢の物 Sunomono 16
dungeness crab and fresh sashimi wakame seaweed salad with tosa vinaigrette

炙り鯖 Aburi Saba 14
marinated and seared mackerel with ponzu radish sauce

白鮪タタキ Albacore Tataki 17
seared albacore with sliced onion and shaved chili in ponzu sauce

大根サラダ Daikon Salad 11
julienne daikon radish tossed with our special dressing

和牛たたき Wagyu Tataki 20
shio koji marinated and seared 'wagyu' beef

癒月さつま揚げ Satsuma Age 10
fried dumpling of rock fish, shrimp and local vegetables with Burdock root

焼き物 GRILLED "Salt Koji" marinated

焼き鳥(麹仕込み)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 – kurobuta pork belly 5
季節野菜 Grilled Vegetables 5

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銀鱈西京焼き Miso marinated black cod 20
grilled local black cod marinated in saikyo miso

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

餃子 Pot sticker 14
Japanese style pot sticker with kurobuta pork and homemade spicy sauce

蒸し物 STEAMED

北海道雲丹と茶碗蒸し Chawanmushi 18
delicate and savory egg custard "chawan mushi" with Hokkaido sea urchin

アサリの酒蒸し Asari Sakamushi 13
asari clams cooked in sake broth

揚げ物 CRISPY

海老と根菜のかき揚げ Kakiage 19
shrimp and root vegetable tempura with green tea salt

塩麹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 10
fried tofu in mildly sweet and salty dashi broth

煮物 BRAISED

鴨の桑焼き Braised duck breast 17
lightly fried Muscovy duck sautéed in sweet soy sauce

豚の角煮 Braised pork belly 18
Kurobuta pork belly chunk cooked until tender in our special 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) 15
サーモンご飯 Salmon rice 24
いくら入り Salmon with ikura(salmon roe) 30
茸炊き込みご飯 Mushroom rice 24

雲丹とクレソンの焼きおむすび Yaki Omusubi 20
grilled rice triangle with uni and watercress in soy butter sauce

If this is your first time visiting us and you would like further explanation of our food, please let your server know, and they would be glad to help you in choosing a tasting menu.

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.