



CHEMISTRY ROOM

PREMIUM HAND ROLLS \$25 EACH

TORO TARTARE & OSTERA CAVIAR

SCALLOP & BURGUNDY TRUFFLE

A5 WAGYU TARTARE QUAIL EGG

DUNGENESS CRAB SANTA BARBARA UNI

LAB OMAKASE \$125

SMOKED MISO SOUP

konbu tofu

KUMAMOTO OYSTER (WEST COAST)

myoga, sesame

KING SALMON (ALASKA)

hickory wood smoked, sakura leaf,
crispy leeks

SHIMA AJI (EHIME)

striped jack, toszu vinegar

TUNA FLIGHT (SPAIN)

akami-karasumi, chu toro-quail egg,
otoro-osetra caviar

HOTATE (MIYAGI)

sea scallop, foie gras

BAFUN UNI (HOKKAIDO)

tempura shishito, salmon ikura

MADAI (EHIME)

red sea bream, aged konbu sea salt

KAN-SAWARA (MIE)

king fish, sesame crumble,
micro wasabi

KINMEDAI-ALFONSINO (CHIBA)

golden eye snapper, ankimo,
japanese whiskey, uni rice

A-5 WAGYU BEEF (MIYAZAKI)

ishiyaki stone grilled, house made
bamboo charcoal salt, truffle

SHABU-SHABU BURI

aged wild adult yellowtail,
okinawa sea grapes

TAMAGO

botan ebi, yamaimo

DESSERT

SAKURA SENCHA

green tea