



CHEMISTRY ROOM

## PREMIUM HAND ROLLS

\$25 EACH

**TORO TARTARE & OSTERA CAVIAR**  
**SCALLOP & BURGUNDY TRUFFLE**  
**A5 WAGYU TARTARE QUAIL EGG**  
**DUNGENESS CRAB SANTA BARBARA UNI**

## À La Carte

### DEEP-FRIED AGED TOFU \$8

warm ginger soy glaze, bonito

### WASHUYU BEEF HANETSUKI GYOZA \$12

Japanese negi, chili ponzu

### SHISHITO PEPPERS \$12

honey, sweet corn purée, lemon zest

### SEARED SESAME CRUSTED TUNA \$26

white cabbage salad, black pepper dressing

### CHARCOAL GRILLED SKEWERS (2pcs)

- Beef - Japanese chimichurri \$14
- Chicken - yuzu kosho mustard \$12

### KARA-AGE CHICKEN \$10

crispy garlic, sriracha mayo

### CREAMY UNI - SQUID INK PASTA \$28

fresh seasonal uni, shiso, lemon zest

\*add-on burgundy truffle / caviar \$18

### TONKOTSU RAMEN \$18

18 - hours simmered pork broth, chashu, black garlic

\*add-on extra chashu \$4 | soft boiled egg \$3 | nori \$2 | extra noodles \$4

### DRY AGED WASHUGYU BEEF KATSU SANDO \$26

cabbage, yuzu kosho mustard, pearl onion, milk bread

\*side / truffle fries

## 15 COURSE

OMAKASE \$125

### SMOKED MISO SOUP

Botan ebi base, konbu tofu

### TAI - KOBUJIME SEA BREAM (EHIME)

aged konbu sea salt, lemon zest

### KING SALMON (ALASKA)

smoked, Sakura leaf, crispy leeks

### SHIMA AJI - STRIPED JACK (KAGOSHIMA)

tosazu vinegar

### TUNA FLIGHT (SPAIN)

akami-tofu, chu toro-quail egg (white truffle infused), otoro-osetra caviar

### HOTATE - SEA SCALLOP (MIYAGI)

Foie gras

### BAFUN UNI - SEA URCHIN (HOKKAIDO)

tempura shishito, salmon ikura

### SHABU-SHABU BURI (HOKKAIDO)

aged wild adult fatty yellowtail, Okinawa Sea grapes

### CHAWANMUSHI (KYOTO - STYLE)

snow crab, caviar, shimeji mushroom

### MUSHROOM MEDLEY RICE

Truffle, Koji marinated oyster

### PEKING A-5 WAGYU BEEF (MIYAZAKI)

Moo Shu pancake, shiso

### AMADAI - TILE FISH (KYOTO)

Matsukasa-Yaki crispy scales, yuzu, white asparagus consommé

### KARASUMI - CURED MULLET ROE

angel hair pasta, ikura, Goma dipping soy

### KAMASU - BARRACUDA (KANAGAWA)

Oshizushi, Japanese condiment mixed

### DESSERT & MATCHA GREEN TEA

Foie gras cream puff & yuzu kukicha

## SAKE

### JUNMAI DAIGINJO

NICHIEI "GLORY OF SUN" Ishikawa	160 BTL 720ML
HEAVENSAKE Regis Camus X Dassai	168 BTL 720ML
HAKKAISAN SNOW AGED 3 YEARS Niigata	150 BTL 720ML
DASSAI 23 Yamaguchi	88 BTL 300ML / 220 BTL 720ML
ZAKU Mie	27 GLS / 47 CARAFE / 120 BTL 720ML

### DAIGINJO

KUZURYU SILK DRAGON Fukui	180 BTL 720ML
KINKA TEDORIGAWA Ishikawa	27 GLS 5 OZ / 47 CARAFE 9 OZ / 120 BTL 720ML
AKITABARE Akita	25 GLS 5 OZ / 38 CARAFE 9 OZ / 98 BTL 720ML

### JUNMAI GINJO

BUNRAKU "DANCING GOLD FLAKES" Saitama	45 BTL 300ML
SEITOKU TRAPEZA Gunma	18 GLS 5 OZ / 75 BTL 720ML
KOKURYU BLACK DRAGON Fukui	42 CARAFE 9 OZ / 110 BTL 720ML
SHICHIDA Saga	45 CARAFE 9 OZ / 115 BTL 720ML

### JUNMAI

SUIGEI DRUNKEN WHALE Kochi	33 BTL 300ML
MASUMI Nagano	15 GLS 5 OZ / 28 CARAFE 9 OZ / 75 BTL 720ML

### NIGORI

NAGURAYAMA "SNOW WHITE" Fukushima	18 GLS 5 OZ / 85 BTL 720ML
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### DESSERT SAKE

NANBUBIJIN MUTO UMESHU Iwate	18 GLS 5 OZ / 98 BTL 720ML
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## WINE

### RED

PINOT NOIR LOUIS JADOT France 2020	16/60
MERLOT CHATEAU JARON BORDEAUX France 2018	16/60
VALPOLICELLA RIPASSO GIUSTI Italy 2019	16/60
MALBEC RESERVA BODEGA NORTON Argentina 2019	60

### WHITE

SAUVIGNON BLANC RAPAURA SPRING New Zealand 2021	12 / 48
CHARDONNAY SALMON RUN Keuka lake NY 2020	14 / 56
GAVI LE MARNE MICHELE CHIARLO Italy 2020	60
VERMENTINO AGRICOLA PUNICA SAMAS Italy 2020	64
SANCERRE DOMAINE GERARD MILLET France 2021	69

### SPARKLING

101 BUBBLES Bodega Norton Mendoza Argentina	13 / 52
MOET & CHANDON IMPERIAL	25 BTL 180ML / 130 BTL 720ML

### ROSÉ

ROCK ANGEL France 2020	150
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## CLASSIC PAIRING \$55

*The perfect enhancement of wine and sake to compliment your omakase experience.*

## COCKTAILS 16

### MR.CHIRI

tequila, yuzu, red chili peppers, cilantro

### SHISO PRETTY

tequila, sake, lemon juice, shiso leaves

### MORNING GLORY

gin, basil, grapefruit syrup, egg white

### SMOKY OLD FASHIONED 18

rye whiskey, simple syrup, bitters

### PEARFECTION

shochu, pear puree, lemon juice, pea flower syrup

### SAKURA BLISS

rum, blueberry, fresh lime

### THE WHISKEY SOUR

bourbon yuzu, egg white, bitters

### MINTI MIDORI

vodka, cucumber, mint, lime juice

## SPIRITS BY THE GLASS

BELVEDERE VODKA	16	CASA AMIGOS ANEJO	24
FOUR ROSES BOURBON	17	HAKUSHU JAPANESE WHISKY	33
THE BOTANIST GIN	17	12 Years	
PIGGYBACK RYE WHISKY 6 YEARS	17	YAMAZAKI JAPANESE WHISKEY	65
DON JULIO TEQUILA	18	18 years	
		HAKUSHU JAPANESE WHISKY	65
		18 years	

## BEER

SUNTORY PREMIUM MALT draft	14	KAGUA BLANC	14
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## SOFT DRINKS

COKE, DIET COKE, SPRITE	4	EVIAN	SML 5 / LG 10
GINGER ALE	4	SARATOGA SPARKLING	SML 5 / LG 10
ICED/HOT GREEN TEA	4	MOSHI YUZU WHITE PEACH SPARKLING	6