



U-1CH1

tasting

MENU

\$145

CHAWANMUSHI

Golden Thread Mushroom , Ginko Nut,
Snow Crab Ankake, Kinome

JU-ICHI TAPAS

An Assortment of 3 Different Fish & Flavors

UNI PASTA

Creamy Uni Sauce & Japanese Udon noodles,
Topped w/ Fresh Hokkaido Uni & House Cured Bottarga

SASHIMI

Bluefin Tuna, Ocean Trout, Yellowtail & Olive Flounder

SQUID INK FRY BREAD

Maine Lobster, Mozzarella, Topped with
Trout Caviar & Uni/ Black Truffle Aioli

GRANITA (INTERMISSION)

Strawberry, Yuzu & Wakamomo

NIGIRI

Sea Bream, Horse Mackerel, Golden Eye, Striped Jack,
Young Barracuda, Geoduck & Miyazaki A5 Wagyu

SMOKED TORO TARTARE

Bluefin Toro Tartare, Brioche Toast, Porcini Dust,
Smoked w/ Organic Hay

CHAZUKE

Hijiki Rice, White Sea Bass, Lions Mane, Sea Grapes,
Preserved Wasabi, Ume & Buttered Arare,
served w/ Katsuo Dashi

MATCHA CREME BRULEE

Topped w/ Bourbon Cherry & Chocolate Mint

\$35 Sake Pairing Option

SAKE FLIGHT

Suigei "Drunken Whale" Tokubetsu Junmai
Shirakabegura "White Wall" Tokubetsu Junmai
Nanbubijin "Southern Beauty" Junmai Daiginjo

&

BOX SAKE

Hakkaisan "45" Junmai Daiginjo