

## CAVIAR + UNI

ON EVERYTHING, OR ALL ON ITS OWN. The good stuff, sold by the gram. Minimum 5g.

<b>HOKKAIDO BAFUN UNI</b>	<b>2 / GRAM</b>
<b>OSCIETRA CAVIAR</b>	<b>3 / GRAM</b>

## RAW + SUSHI

<b>TUNA TARTARE</b>	<b>25</b>
szechuan mayo, avocado, tempura nori chips, coriander lime jelly	
<b>SPICY TUNA ROLL</b> 	6pc   <b>25</b>
tuna, green onion, cucumber, creamy spicy mayo	
<b>SHRIMP TEMPURA ROLL</b>	6pc   <b>21</b>
shrimp tempura, wasabi shiso mayo	
<b>SALMON MAKI</b>	6pc   <b>22</b>
cucumber, salmon, ikura, soy	
<b>HAMACHI MAKI</b>	6pc   <b>23</b>
hamachi, yuzu kosho, jalapeno, coriander, cucumber	
<b>A5 WAGYU AND UNI MAKI</b> 	6pc   <b>34</b>
miyazaki wagyu, hokkaido uni, soy, green onion	

## KUSHIYAKI (Charcoal Skewers)


2pc per order

<b>SCALLOP</b>	<b>18</b>
hokkaido scallop, brown butter, togarashi, lemon	
<b>A5 WAGYU</b> 	<b>24</b>
wagyu rib eye, green onion, salt, lemon	
<b>SHISO CHICKEN</b>	<b>14</b>
chicken thigh, shiso, lemon	
<b>CORN</b> 	<b>12</b>
miso butter, nori powder	
<b>CHICKEN TSUKUNE</b>	<b>15</b>
mince chicken meat ball, egg yolk, tare	
<b>PORK ASPARAGUS</b>	<b>14</b>
bacon, asparagus, lemon	

## VEGETABLES

<b>CARAMELIZED BRUSSELS SPROUTS</b>	<b>15</b>
kombu vinegar, furikake	
<b>CAULIFLOWER</b> 	<b>17</b>
yuzu kosho romesco sauce, garlic chive oil	
<b>SHISHITO PEPPER</b>	<b>12</b>
den miso, furikake, crispy garlic	

## RICE + NOODLE

<b>CARBONARA CUP NOODLE</b> 	<b>24</b>
udon, bacon, parm cheese, black pepper garlic crunch	
<b>MUSHROOM RICE</b>	<b>24</b>
porcini, king oyster, egg yolk	

## THE FLOCK FEEDER

A curated spread of 7 neon pigeon dishes to share for the table. Some on and some off the menu. Every guest at the table is required to order.



• **FOOD + 2 COCKTAILS** **108**

Prices are per person.

SCAN HERE FOR THE MENU

## BAO + BITES

<b>TOKYO HUMMUS</b> 	<b>16</b>
edamame, curry chips	
<b>KARAAGE CHICKEN</b>	<b>17</b>
crispy chicken thigh, sansho, citrus	
<b>KFC BAO</b>	1pc   <b>12</b>
karaage chicken, soy glaze, gochujang aioli	
<b>"OTAH" PRAWN TOAST</b>	<b>17</b>
prawn, otah, milk bread, tare, yuzu kosho mayo	
<b>MUSHROOM BAO</b>	1pc   <b>10</b>
maitake tempura, creamy jalapeno, teriyaki	
<b>DUCK GYOZA</b> 	6pc   <b>24</b>
foie gras, confit duck leg, orange ponzu	

## SEAFOOD + MEAT

<b>OCTOPUS</b> 	<b>38</b>
potato, teriyaki sauce, potato chips	
<b>MISO COD</b>	<b>34</b>
black garlic miso, crispy garlic, lime	
<b>A5 MIYAZAKI WAGYU RIB EYE</b>	per 100g   <b>58</b>
salt, mustard, pickles	
<b>SALMON</b>	<b>27</b>
sake, miso butter, ikura	
<b>PORK TONKATSU</b>	<b>34</b>
katsu fried pork chop, cabbage salad, curry mayo	
<b>TOKYO PEKING DUCK</b>	<b>58</b>
(half duck, good for 2pax) roast duck, mango, black garlic miso, ponzu plum sauce	

## DESSERT

<b>MATCHA CRÈME BRULEE</b>	<b>14</b>
umeshu, strawberry	
<b>CHOCOLATE TRIFLE</b> 	<b>14</b>
chocolate cake, almond brittle, dulce de leche, whipped cream	