



ROASTED LEEK & SHIITAKE CHOWDER 12
 Tofu, Chives, Mizuna, Furikake Frites, Shiso Oil

SESAME GRILLED ASPARAGUS* 16
 Yuzu Hollandaise, Kru Dukkah, Fried Leeks, Grilled Lemon

AGE AYU 20
 Daikon, Shiso, Ponzu, Grilled Lemon

BLUEFIN TUNA CRUDO* 27
 Kochujan Aioli, Saku Saku, Garlic & Yuzu Sauce, Shallot, Cucumber, Chili Oil, Shiso Oil, Kaiso, Black Lava Salt

SANSHO GRILLED LAMB CHOPS* 24
 Potato-Leek Soubise, Mint, English Pea, Romanesco, Fresno Chile, Preserved Lemon

NIGIRI SPECIALS

Akami & Caviar Bluefin + Caviar*	Spain	13
Chutoro Toro Otoro Kamatoro Bluefin*	Spain	8/9/10/11
Hirame Flounder*	S. Korea	6
Hotaru Ika Firefly Squid*	Toyama	6
Hotate Fresh Scallop*	Hokkaido	10
Kamasu Barracuda*	Chiba	7
King Salmon*	New Zealand	7
Kinmedai Golden Eye Snapper*	Chiba	8
Kuromutsu Black Seaperch*	Shizuoka	13
Madai Sea Bream*	Ehime	7
Saba Japanese Mackerel*	Fukuoka	6
Sawara King Mackerel*	Chiba	9
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	13
Shiro Sake White Salmon*	Shizuoka	9
Sturgeon Trio*	California	12
Tako Octopus	Hyogo	6.5
Tennen Buri Wild Yellowtail*	Hokkaido	9
Toro Tataki Seared Bluefin*	Spain	10
Umimasu Ocean Trout*	Scotland	7
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	12

WINE BY THE GLASS FEATURE

KATSUNUMA KOSHU 2024
 from Yamanashi, Japan -
 Yuzu, Grapefruit Pith, Sea Salt

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