



BEET SOUP 10
Kombu Crème Fraîche,
AO Nori Toasted Walnuts,
Beet Chips, Fried Mint, Chives

DUCK LIVER MOUSSE 18
Jimmy Nardello Jam, Arare,
Chives, Red Wheat Focaccia

TEMPURA SQUASH BLOSSOMS 18
Grilled Squash Stuffing, Basil,
Yuzu-Jalapeño Crème Fraîche,
Blistered Cherry Tomatoes

HAMACHI CRUDO* 26
Heirloom Tomato, Cucumber,
Ponzu, Olive Oil, Trout Roe,
Miso Mustard, Shiso,
Black Lava Salt

BLISTERED SHISHITO PEPPER 14
Kimchi Romesco, Kru Dukkah,
Roasted Garlic Oil, Micro Greens

MISO YAKI BLACK COD 24
Summer Squash Soubise,
Pickled Fresno Chile, Fried Leeks,
Grilled Toy Box Squash, Mint

NIGIRI SPECIALS

AKAMI & CAVIAR Bluefin + Caviar*	Baja	13
ANAGO Salt Water Conger Eel	Nagasaki	12
AODAI Blue Snapper*	Kanagawa	8
CHUTORO Toro Otoro Kamatoro Bluefin*	Baja	8/9/10/11
HIRAME Flounder*	S. Korea	6
HOTATE Fresh Scallop*	Hokkaido	10
KING SALMON*	New Zealand	7
KINMEDAI Golden Eye Snapper*	Chiba	8
KISU Japanese Whiting*	Chiba	9
MADAI Sea Bream*	Ehime	7
MANAGATSUO Silver Pomfret*	Yamaguchi	10
SABA Japanese Mackerel*	Fukuoka	6
SANMA Pike Mackerel*	Hokkaido	6
SHIMA AJI & TRUFFLE Jack Mackerel + Truffle*	Ehime	13
SHIRO SAKE White Salmon*	Nagasaki	10
STURGEON TRIO*	California	12
TAKO Octopus	Hyogo	6.5
TORO TATAKI Seared Bluefin*	Baja	10
UMIMASU Ocean Trout*	Scotland	7
UNI Sea Urchin*	Hokkaido	12
WAGYU A5 Japanese Beef*	Kagoshima	12

WINE BY THE GLASS FEATURE

PERCH WINE CO. CHENIN BLANC 2025 15
White Wine from the Wilson Vineyard in Clarksburg, CA -
Yellow Apple, White Flower, Beeswax