



*Served raw or undercooked or contains raw or undercooked ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

FRIDAY APRIL 2

SPECIALS

CAVIAR SERVICE * 60

tsar nicoulai
white sturgeon caviar,
kombu creme fraiche,
furikake potato chips

CARROT SOUP 8

lemongrass, akamiso, mizuna

ROASTED NAPPA CABBAGE 8

saku saku teriyaki

BLUEFIN POKE* 19

avocado, pineapple,
rice cracker

UNI PANNA COTTA* 17

california uni, nori crisps

YAKI GAKI 4 per piece

grilled pacific oyster,
garlic-ponzu butter, cilantro

MUSSELS & CLAMS 16

fennel & crab broth,
english peas, mizuna,
blistered cherry tomatoes

MISO YAKI BLACK COD 24

artichoke, forbidden rice,
sunchokes, citrus

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Fluke*	S. Korea	5
Hotate Fresh Scallop*	Hokkaido	8
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Kona	5.5
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Ehime	8
Madai Sea Bream*	Kumamoto	5
Saba Japanese Mackerel*	Chiba	6.5
Shima Aji Jack Mackerel*	Ehime	6
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Umimasu Ocean Trout*	Scotland	5
Uni Sea Urchin*	U.S./Japan	9/12
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

MOCHI BROWNIE 10

Vanilla Ice Cream | Blackberry | Chocolate Sauce

SESAME & ASIAN PEAR GALETTE 12

Caramelized Miso Gelato | Sesame-Almond Paste | Blueberry

TEMPURA CHEESECAKE 13

Matcha Ice Cream | Strawberry | Berry Sauce

JAPANESE TEA SERVICE 15

Lemon & Ginger Cake | Genmaicha Ice Cream |
Matcha Shortbread | Blackberry Creme Fraiche |
served with Cup of Green Tea