



*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

TUESDAY APRIL 6

SPECIALS

CAVIAR SERVICE * 60

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

CARROT SOUP 8

lemongrass, akamiso, mizuna

BLUEFIN POKE* 19

avocado, pineapple,
rice cracker

ROASTED NAPPA CABBAGE 8

saku saku teriyaki

YUZU SALMON SASHIMI 12

furikake beets

DUNGENESS CRAB 'WONTONS' 12

lady hawk turnips, preserved
lemon

YAKI GAKI 4 per piece

grilled pacific oyster,
garlic-ponzu butter, cilantro

MISO YAKI BLACK COD 24

artichoke, forbidden rice,
sunchokes, citrus

NIGIRI SPECIALS

Chutoro Otoro Bluefin*	Baja	AQ
Dungeness Crab miso butter and caviar	U.S.	8
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*	Japan	12
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

PINEAPPLE SORBET	5
Slow Roasted Pickled Pineapple	
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	

