*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 foodborn illness, especially if you have certain medical conditions

WEDNESDAY APRIL 21

SPECIALS

CARROT SOUP 8
clementine, akamiso

UNI PANNA COTTA* 17
california uni, nori crisps

YAKI GAKI 4 per piece
grilled tomales bay oyster, garlic-ponzu butter, cilantro

SALMON RILLETTE 19
tea smoked sake kama, creme fraiche, trout roe, furikake chips

SOFT SHELL SHRIMP KARAGE* 15
yuzu aioli, lemon

BLUEFIN POKE* 19
avocado, pineapple, rice cracker

TORO TATAKI* 20
sesame garlic, yuzu soy

MISO YAKI BLACK COD 24
artichoke, forbidden rice, sunchokes, citrus

ROASTED NAPPA CABBAGE 8
saku saku teriyaki

NIGIRI SPECIALS

Chutoro | Otoro | Bluefin*	Baja	AQ
Hirame | Fluke*	S. Korea	5
Hotaru Ika | Firefly Squid*	Toyama	6
Hotate | Fresh Scallop*	Hokkaido	8
Ishidai | Knifejaw*	Kagoshima	6
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
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

ROASTED STRAWBERRY 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