



*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

SPECIALS

SUNDAY APRIL 25

CARROT SOUP 8

clementine, akamiso

TEA SMOKED MUSSELS 12

oyster cream sauce, grapefruit, beauregarde snap peas, puffed black rice

TORO TATAKI* 20

sesame garlic, yuzu soy

WAGYU BEEF TATAKI* 26

chiles, kinpira, maitake, truffle ponzu

DUNGENESS CRAB

'WONTONS' 12

beauregarde snow pea, trout roe, preserved lemon

SWEETFISH 16

cucumber & citrus salad, black garlic, ladyhawke snap peas

SOFT SHELL SHRIMP KARAGE* 15

yuzu aioli, lemon

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Aji Spanish Mackerel*	Shizuoka	5.5
Hirame Fluke*	S. Korea	5
Hotaru Ika Firefly Squid*	Toyama	6
Hotate Fresh Scallop*	Hokkaido	8
Ishidai Knifefjaw*	Kagoshima	6
Kani & Caviar Dungeness Crab & Caviar	California	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

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	

