



*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

WEDNESDAY MAY 19

CARROT SOUP 8

clementine, akamiso

UNI PANNA COTTA* 17

california uni, nori crisp

CHICKEN LIVER MOUSSE 12

black sesame cookie,
toasty almond, blackberry, celery

CLAMS & BLACK COD KOROKKE 19

artichokes, english peas, bacon

AGE AYU 16

grilled lemon, ponzu

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Fluke*	S. Korea	5
Hotaru Ika Firefly Squid*	Toyama	6
Hotate Fresh Scallop*	Hokkaido	8
Kamasu Barracuda*	Chiba	7
Kani & Caviar Dungeness Crab & Caviar	California	9
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

STRAWBERRY SORBET	5
Pickled Strawberry Shiso	
PURPLE YAM MOUSSE	7
Toasted Almond Lemon Gel Li Hing	
LAVENDER PANNA COTTA	10
Cherries Blueberries Macadamia Nut White Chocolate-Honey Sauce	
MOCHI BROWNIE	10
Vanilla Ice Cream Blackberry Chocolate Sauce	
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	