



*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

MONDAY MAY 24

CARROT SOUP 8
clementine, akamiso

CLAMS & BLACK COD KOROKKE 19
artichokes, english peas, bacon

DUNGENESS CRAB 'WONTONS' 12
trout roe, preserved lemon

**SHIO YUZU
HAMACHI CEVICHE** 21
avocado, caviar, shiso oil

FRIED QUAIL FRIED RICE 19
nuts & seeds, black rice, a nest

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Fluke*	S. Korea	5
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
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.	9
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

STRAWBERRY SORBET Pickled Strawberry Shiso	5
PURPLE YAM MOUSSE Toasted Almond Lemon Gel Li Hing	7
LAVENDER PANNA COTTA Cherries Blueberries Macadamia Nut White Chocolate-Honey Sauce	10
MOCHI BROWNIE Vanilla Ice Cream Blackberry Chocolate Sauce	10
TEMPURA CHEESECAKE Matcha Ice Cream Strawberry Berry Sauce	13
JAPANESE TEA SERVICE Lemon & Ginger Cake Genmaicha Ice Cream Matcha Shortbread Blackberry Creme Fraiche served with Cup of Green Tea	15