



*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

THURSDAY MAY 27

CARROT SOUP 8
clementine, akamiso

FRESH SCALLOP* 17
new style sashimi

GULF PRAWN TEMPURA 16
ebi tentsuyu, lemon

DUNGENESS CRAB 'WONTONS' 12
trout roe, preserved lemon

AJI TATAKI* 17
yuzu soy, ginger, shiso

SHIO YUZU HAMACHI CEVICHE* 20
avocado, caviar, shiso oil

SEARED SCALLOPS* 19
sunchokes, tomatoes, arugula

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 & Truffle Jack Mackerel & Truffle *	Ehime	9
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