



*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

FRIDAY JUNE 4

CHILLED CORN SOUP 8
red bell pepper, radish, shigoku

ANCHOVY 10
akusu, arbequina, summer squash

WATERMELON SALAD 16
soft shell shrimp, pickled melon, watermelon radish, jalepeno aioli

TEMPURA SQUASH BLOSSOMS* 16
corn, avocado, gochujang aioli

FRIED QUAIL FRIED RICE* 21
nuts & seeds, forbidden fried rice, a nest

AGE AYU 16
grilled lemon, ponzu

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Aji Spanish Mackerel*	Chiba	5.5
Hagi File Fish*	Oita	7
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
Katsuo Skipjack Tuna*	Kochi	6
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Ehime	8
Madai Sea Bream*	Kumamoto	5
Saba Japanese Mackerel*	Chiba	6.5
Sawara King Mackerel*	Oita	6
Shima Aji & Truffle Jack Mackerel & Truffle *	Ehime	9
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Umimasu Ocean Trout*	Scotland	5
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

BREAD PUDDING	10
Watsonville Strawberry Caramelized Miso Gelato	
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 Berry Creme Fraiche served with Cup of Green Tea	