



*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

TUESDAY JUNE 8

CHILLED CORN SOUP 8
 red bell pepper, radish, shigoku

HEIRLOOM TOMATO & HOKKAIDO SCALLOP SALAD* 21
 uni cream, shiso, evoo, shio kombu

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

AGE AYU 16
 grilled lemon, ponzu

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

MISOYAKI BLACK COD 24
 peas & carrots, black garlic saku saku

NIGIRI SPECIALS

Chutoro Toro Otoro Kamatoro Bluefin*Baja	AQ
Hirame Fluke*	S. Korea 5
Hotate Fresh Scallop*	Hokkaido 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
Sawara King Mackerel*	Oita 6
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

TROPICAL SORBET Passionfruit Strawberry Pineapple	5
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 Berry Creme Fraiche served with Cup of Green Tea	15