



*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 JUNE 17

BAY SHRIMP WONTON 11
tomato ponzu, nasturtium

STUFFED MUSHROOM TEMPURA 12
morels, corn, jalapeno aioli

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

GRILLED CORN 8
brentwood diamonds, miso butter

SEARED HOKKAIDO SCALLOPS 21
fermented, peppers, sunchoke chips, black garlic butter

COPPER RIVER SOCKEYE 19
heirloom tomato, ladyhawke cucumbers

NIGIRI SPECIALS

Chutoro Otoro Bluefin*	Baja	AQ
Ankimo Monkfish Liver	East Coast	6
Hirame Fluke*	S. Korea	5
Hirame & Ankimo Fluke w/ Liver Torchon*	S. Korea/U.S.	8
Hotate Fresh Scallop*	Hokkaido	8
Isaki Threeline Grunt*	Oita	6
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
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 Pickled Strawberry Shiso	5
LAVENDER PANNA COTTA Cherries Blueberries Almond 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