



*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 24

CHILLED CORN SOUP 8
red bell pepper, radish

TEMPURA SHISHITO PEPPERS 11
yuzu aioli

GRILLED CORN 10
vierra farms corn, miso butter

AGE AYU 16
grilled lemon, ponzu

FISH & CHIPS 19
miso cured black cod,
furikake fries, remoulade,
fermented hot sauce

SEARED HOKKAIDO SCALLOPS 23
heirloom tomato,
ladyhawke cucumber, nasturtium

NIGIRI SPECIALS

Chutoro Otoro Bluefin*	Baja	AQ
Ankimo Monkfish Liver*	East Coast	6
Hirame Fluke*	S. Korea	5
Hotate Fresh Scallop*	Hokkaido	8
Isaki & Ankimo Threeline Gruntw/ Liver Torchon*	Oita	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
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

TART PLUM SORBET	5
Kuro Goma Bollo Crumble, Shiso	
MELON, YOGURT, GRANOLA	10
Watermelon Cucumber Greek Yogurt Yuzu Honey Granola	
LAVENDER PANNA COTTA	10
Cherries Blueberries Almond White Chocolate-Honey Sauce	
MOCHI BROWNIE	10
Vanilla Ice Cream Blackberry Chocolate Sauce	
TEMPURA CHEESECAKE	13
Matcha Ice Cream Strawberry Berry Sauce	