



*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 JULY 1

CHILLED CORN SOUP 8
red bell pepper, radish

MONTEREY ANCHOVY 11
pickled summer squash,
akasu, evoo

TORO TATAKI* 20
yuzu soy, sesame-garlic

GRILLED CORN 10
vierra farms corn, miso butter

AGE AYU 16
grilled lemon, ponzu

FISH & CHIPS 17
miso cured rock cod,
smashed fingerlings, remoulade,
fermented hot sauce

FRIED QUAIL FRIED RICE* 23
nuts & seeds, forbidden fried rice,
a nest

SEARED SCALLOPS 26
heirloom tomato,
ladyhawke cucumber, nasturtium

NIGIRI SPECIALS

Chutoro Otoro Bluefin*	Baja	AQ
Hirame Kobujime Kelp Cured Fluke*	S. Korea	5.5
Hotate Fresh Scallop*	Hokkaido	8
Isaki Threeline Grunt*	Oita	8
Isaki & Ankimo Threeline Grunt w/ 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
Mentaiko Spicy Cod Roe*	Fukuoka	5
Sawara King Mackerel*	Oita	6
Shima Aji & Truffle Jack Mackerel*	Ehime	10
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Umimasu Ocean Trout*	Scotland	5
Uni Sea Urchin*	Santa Barbara	9
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

PEACH SORBET 5
Pickled Peach, Shiso

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