



*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

MONDAY JULY 5

DENGAKU NASU 9
cherry tomato vinaigrette, basil

AGE AYU 16
grilled lemon, ponzu

SEARED SCALLOPS 26
heirloom tomato, ladyhawk
cucumber, nasturtium

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

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

YASAI YAKI 11
corn, mushrooms, carrot,
red bell pepper, summer squash,
green bean, fingerling potato,
spicy sesame dressing

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Ankimo Monkfish Liver*	East Coast	6
Hirame Kobujime Kelp Cured Fluke*	S. Korea	5.5
Hotate Fresh Scallop*	Hokkaido	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
Kisu Japanese Whiting*	Shizuoka	8
Madai Sea Bream*	Kumamoto	5
Mentaiko Spicy Cod Roe*	Fukuoka	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

PEACH SORBET	5
Pickled Peach, Shiso	
MISO NECTARINE COBBLER	10
Pickled Nectarine, Crumble, Grilled Corn Ice Cream	
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	