



DENGAKU NASU 9
 cherry tomato vinaigrette, basil

UNI PANNA COTTA* 17
 california uni, nori crisps

TORO TARTARE* 16
 wasabi sauce, negi, shrimp chips

QUAIL KUSHIYAKI 23
 kale & apple salad

AGE AYU 16
 grilled lemon, ponzu

SEARED SCALLOPS* 24
 tomatillo, heirloom tomato,
 ladyhawke cucumber, trout roe,
 watermelon radish

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 & Ankimo Fluke w/ Liver Torchon*	S. Korea	8
Hotate Fresh Scallop*	Hokkaido	8
Isaki Threeline Grunt*	Oita	6
Kanpachi Amberjack*	Kona	5.5
Katsuo Skipjack Tuna*	Kochi	6
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
Saba Japanese Mackerel*	Chiba	6.5
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

ICE CREAM SANDWICH	8
Black Sesame Cherry White Chocolate	
LAVENDER PANNA COTTA	10
Cherries Blueberries Almond White Chocolate-Honey Sauce	
MISO NECTARINE COBBLER	10
Pickled Nectarine Crumble Grilled Corn Ice Cream	
MOCHI BROWNIE	10
Vanilla Ice Cream Blackberry Chocolate Sauce	
TEMPURA CHEESECAKE	13
Matcha Ice Cream Strawberry Berry Sauce	