



**UNI PANNA COTTA\*** 17  
 california uni, nori crisps

**BEEF TONGUE KUSHIYAKI** 11  
 crispy allium, bonito, unagi tare, sansyo salt

**QUAIL KUSHIYAKI** 23  
 kale & apple salad

**AGE AYU** 16  
 grilled lemon, ponzu

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

**MISO YAKI PORK BELLY** 24  
 peaches, shishito peppers, chiles, heirloom ladyhawke beans, basil

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

## NIGIRI SPECIALS

<b>Chutoro   Otoro   Kamatoro</b>   Bluefin*	Baja	AQ
<b>Ankimo</b>   Monkfish Liver*	East Coast	6
<b>Hirame &amp; Ankimo</b>   Fluke w/Liver Torchon*	S. Korea	8
<b>Hotate</b>   Fresh Scallop*	Hokkaido	8
<b>Isaki &amp; Truffle</b>   Threeline Grunt w/Truffle*	Oita	6
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>Kanpachi</b>   Amberjack*	Kona	5.5
<b>King Salmon*</b>	New Zealand	5.5
<b>Kinmedai</b>   Golden Eye Snapper*	Ehime	8
<b>Madai</b>   Sea Bream*	Kumamoto	5
<b>Saba</b>   Japanese Mackerel*	Chiba	6.5
<b>Shima Aji</b>   Jack Mackerel*	Ehime	6
<b>Sturgeon Trio*</b>	California	11
<b>Tako</b>   Octopus	Spain	5
<b>Umimasu</b>   Ocean Trout*	Scotland	5
<b>Uni</b>   Sea Urchin*	U.S./Japan	9/12
<b>Wagyu</b>   A5 Japanese Beef*	Kagoshima	11

## DESSERTS

<b>COFFEE PANNA COTTA</b> Almond Biscotti   Miso Dulce de Leche   Cherry	10
<b>MISO NECTARINE COBBLER</b> Pickled Nectarine   Crumble   Grilled Corn Ice Cream	11
<b>MOCHI BROWNIE</b> Vanilla Ice Cream   Blackberry   Chocolate Sauce	10
<b>TEMPURA CHEESECAKE</b> Matcha Ice Cream   Strawberry   Berry Sauce	13