



UNI PANNA COTTA* 17
 california uni, nori crisps

TORO TARTARE* 18
 wasabi sauce, negi, shrimp chips

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

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 & Truffle Threeline Grunt w/Truffle*	Oita	6
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
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

PEACH SORBET	5
Pickled Peach Shiso	
COFFEE PANNA COTTA	10
Almond Biscotti Miso Dulce de Leche Cherry	
MISO NECTARINE COBBLER	11
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	