



HALIBUT CEVICHE* 19
 rice cracker, peach, avocado,
 fermented hot sauce

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

QUAIL KUSHIYAKI 23
 kale & apple salad

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

AGE AYU 16
 grilled lemon, ponzu

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

YASAI YAKI 11
 corn, mushrooms, carrot,
 long bean, jimmy nardello,
 broccoli, fingerling potato,
 spicy sesame dressing

NIGIRI SPECIALS

Chutoro Toro Bluefin*	Baja	AQ
Ankimo Monkfish Liver*	East Coast	6
Hirame & Ankimo Fluke w/Liver Torchon*	S. Korea	8
Hotate Fresh Scallop*	Hokkaido	8
Kamasu Barracuda*	Chiba	7
Kanpachi & Truffle Amberjack w/Truffle*	Kona	8.5
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Ehime	8
Kisu Japanese Whiting*	Shizuoka	6
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

WATERMELON SORBET Shiso Li Hing	5
COFFEE PANNA COTTA Almond Biscotti Miso Dulce de Leche Cherry	10
MISO NECTARINE COBBLER Pickled Nectarine Crumble Grilled Corn Ice Cream	11
MOCHI BROWNIE Vanilla Ice Cream Blackberry Chocolate Sauce	10
TEMPURA CHEESECAKE Matcha Ice Cream Strawberry Berry Sauce	13