



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

QUAIL KUSHIYAKI 23
kale & apple salad

AGE AYU 16
grilled lemon, ponzu

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

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 Otoro 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
Kamasu Barracuda*	Chiba	7
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	6
Madai Sea Bream*	Kumamoto	5
Saba Japanese Mackerel*	Chiba	6.5
Shima Aji & Truffle Jack Mackerel w/Truffle*	Ehime	9
Sturgeon Trio*	California	11
Umimasu Ocean Trout*	Scotland	5
Uni Sea Urchin*	U.S./Japan	9/12
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

PEACH SORBET Shiso Li Hing	5
FRUIT TART Pistachio Shortbread Yuzu Pastry Cream Avocado Grape Kiwi Praline	10
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