



UNI PANNA COTTA* 17
 california uni, nori crisps

AGE AYU 16
 grilled lemon, ponzu

SEARED SCALLOPS* 24
 shiro miso corn pudding,
 chili, yuzu hollandaise,
 cherry tomato

MISO YAKI PORK BELLY 24
 peach, shishito pepper, chili,
 green bean, basil

YASAI YAKI 11
 corn, crimini, long bean,
 jimmy nardello, kale,
 fingerling potato,
 spicy sesame dressing

NIGIRI SPECIALS

Chutoro Toro Otoro Bluefin*	Baja	AQ
Hirame & Ankimo Fluke w/Liver Torchon*	S. Korea	8
Hotate Fresh Scallop*	Hokkaido	8
Isaki & Truffle Threeline Grunt w/Truffle**	Oita	10
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Kona	5.5
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	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 Shiso Li Hing	5
FRUIT TART Pistachio Shortbread Yuzu Pastry Cream Avocado Grape Kiwi Praline	10
COFFEE PANNA COTTA Almond Biscotti Miso Caramel 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