



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

**AGE AYU** 16  
 grilled lemon, ponzu

**MISO YAKI PORK BELLY** 24  
 peach, shishito pepper, chili, broccoli, basil

**KING SALMON EN PAPILOTE** 29  
 chanterelle, black garlic, leeks

**SMOKED LOBSTER "CHOWDER"** 17  
 grilled corn, tofu, marble potato, celery, seaweed

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

## NIGIRI SPECIALS

<b>Chutoro   Otoro   Kamatoro   Bluefin*</b>	Baja	AQ
<b>Ankimo   Monkfish Liver*</b>	East Coast	6
<b>Hirame &amp; Ankimo   Fluke w/Liver Torchon*</b>	S. Korea	8
<b>Hotate   Fresh Scallop*</b>	Hokkaido	8
<b>Isaki   Threeline Grunt *</b>	Oita	6
<b>Kamasu   Barracuda*</b>	Chiba	7
<b>Kanpachi   Amberjack*</b>	Kona	5.5
<b>King Salmon*</b>	New Zealand	5.5
<b>Kinmedai   Golden Eye Snapper*</b>	Chiba	8
<b>Kisu   Japanese Whiting*</b>	Shizuoka	6
<b>Madai   Sea Bream*</b>	Ehime	5
<b>Saba   Japanese Mackerel*</b>	Chiba	6.5
<b>Sawara   King Mackerel*</b>	Chiba	6
<b>Shima Aji &amp; Truffle   Jack Mackerel w/Truffle*</b>	Ehime	9
<b>Sturgeon Trio*</b>	California	11
<b>Tako   Octopus</b>	Spain	5
<b>Umimasu   Ocean Trout*</b>	Scotland	5
<b>Unagi Shirayaki   Grilled Eel</b>	Shizuoka	10
<b>Uni   Sea Urchin*</b>	U.S./Japan	9/12
<b>Wagyu   A5 Japanese Beef*</b>	Kagoshima	11

## DESSERTS

<b>PEACH SORBET</b> Shiso   Li Hing	5
<b>COFFEE PANNA COTTA</b> Sesame Biscotti   Miso Caramel   Cherry	10
<b>FRUIT TART</b> Pistachio Shortbread   Yuzu Pastry Cream   Avocado   Grape   Kiwi   Praline	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