



BEIGNET* 14
chanterelle, truffle, osetra caviar

UNI PANNA COTTA* 17
california uni, nori crisps

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

AGE AYU 16
grilled lemon, ponzu

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

YASAI YAKI 11
corn, crimini, long bean, jimmy nardello, kale, broccoli, carrot, teriyaki butter

NIGIRI SPECIALS

Chutoro Toro 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 Threeline Grunt *	Oita	6
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
Sawara Miso Zuke Marinated King Mackerel*	Chiba	6.5
Shima Aji & Truffle Jack Mackerel w/Truffle*	Ehime	9
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
COFFEE PANNA COTTA Sesame Biscotti Miso Caramel Blackberry	10
FRUIT TART Pistachio Shortbread Yuzu Pastry Cream Avocado Grape Kiwi Praline	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