



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

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|---|-------------|------|
| Chutoro 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 |
| Mongo Ika Cuttlefish* | Portugal | 5 |
| Saba Japanese Mackerel* | Chiba | 6.5 |
| Sawara King Mackerel* | Chiba | 6 |
| 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

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| 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 |