



*Served raw or undercooked or contains raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SPECIALS

MONDAY SEPTEMBER 27

BEIGNET* 14
chanterelle, truffle, osetra caviar

UNI PANNA COTTA* 17
california uni, nori crisps, grilled bread

HOTATE BUTTER 7 per piece
hokkaido scallop, green bean, corn, jimmy nardello, butter

AGE AYU 16
grilled lemon, ponzu

STUFFED CHICKEN WING 15
yuzu, jidori egg, cabbage sunomono

MISO YAKI PORK BELLY 24
sunchoke, arugula, carrot, celery root, apple

NIGIRI SPECIALS

Chutoro Toro Bluefin*	Baja	AQ
Ankimo Monkfish Liver*	East Coast	6
Hirame & Ankimo Fluke w/Liver Torchon*	S. Korea	8
Hotate Fresh Scallop*	Hokkaido	8
Isaki & Truffle Threeline Grunt w/Truffle*	Oita	8
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Kona	5.5
Karei Kobujime Kelp Marinated Flounder	Miyagi	7
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
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	Ft. Bragg	9
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

PEACH SORBET	5
Shiso Li Hing	
COFFEE PANNA COTTA	10
Almond Biscotti Miso Caramel Blackberry	
FRUIT TART	10
Pistachio Shortbread Chamomile Pastry Cream Grape Pear Blackberry Praline	
CARROT-GINGER CAKE	12
Miso Roasted Apple Carrot Chip Den Fraiche Gelato Caramelized White Chocolate	
MOCHI BROWNIE	10
Vanilla Ice Cream Blackberry Chocolate Sauce	
TEMPURA CHEESECAKE	13
Matcha Ice Cream Strawberry Berry Sauce	