



BEIGNET* 14
chanterelle, truffle, kaluga caviar

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

AGE AYU 16
grilled lemon, ponzu

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

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

NIGIRI SPECIALS

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