



BEIGNET* 9
 uni cream, nori tempura,
 preserved lemon, trout roe

HOTATE BUTTER* 9 per piece
 hokkaido scallop, black trumpet,
 snap pea, black garlic cream

KABOCHA TEMPURA 11
 yuzu tsuyu, daikon, ginger

WAGYU CRISPY RICE* 11 per piece
 miso, shiso, kizami

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
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*	Fukuoka	6.5
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 & Truffle Jack Mackerel w/Truffle*	Ehime	11
Shiokko Young Yellowtail*	Fukuoka	7
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	Santa Barbara	9
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

APPLE CIDER DOUGHNUT	7
Vanilla Ice Cream Miso Caramel	
KOMBU CREME BRULEE	10
Persimmon Candied Kombu Shiso	
ORANGE-CARDAMOM CAKE	12
Pistachio-Matcha Creme Fraiche Genmaicha Gelato Blood Orange Candied Pistachio	
MOCHI BROWNIE	10
Vanilla Ice Cream Blackberry Chocolate Sauce	
TEMPURA CHEESECAKE	13
Matcha Ice Cream Strawberry Berry Sauce	
PERSIMMON SORBET	5