



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

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

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

DUNGENESS CRAB "WONTON" 10
kaluga caviar, preserved lemon,
yuzu, turnip

KABOCHA TEMPURA 11
yuzu tsuyu, daikon, ginger

PETRALE SOLE 17
herbaceous salad, almond,
tangy dressing

PORK BELLY NABE 21
miso yaki pork belly,
winter vegetables, teriyaki,
rue & foresman rice

NIGIRI SPECIALS

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|---|---------------|-----|
| Chutoro Toro Otoro Kamatoro Bluefin* | Baja | AQ |
| Hirame & Ankimo Fluke w/Liver Torchon* | S. Korea | 8 |
| Hotate Fresh Scallop* | Hokkaido | 8 |
| 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

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