



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

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

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

KABOCHA TEMPURA 11
yuzu tsuyu, daikon, ginger

KOBUJIME BEETS 13
yuzu ricotta, ume vinaigrette,
mint, toasted almonds

CHAWANMUSHI 13
lobster, little foot mushrooms,
aromatic dashi, fresno chili

NIGIRI SPECIALS

Chutoro Toro Otoro Kamatoro Bluefin*	Baja	AQ
Buri Wild Winter Yellowtail*	Toyama	9
Hirame & Ankimo Fluke w/Liver Torchon*	S. Korea	8
Hotate Fresh Scallop*	Hokkaido	8
Inada Young Yellowtail*	Fukuoka	7
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Fukuoka	6.5
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Saba Japanese Mackerel*	Chiba	6.5
Shima Aji & Truffle Jack Mackerel w/Truffle*	Ehime	11
Shirako Cod Milt*	Hokkaido	8
Shirauo Icefish*	Hokkaido	5
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 Vanilla Ice Cream Miso Caramel	7
KOMBU CREME BRULEE Satsuma Mandarin Candied Kombu Shiso	7
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