



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

KUSHI KATSU 11
mary's chicken tender, tonkatsu,
cabbage salad

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

NIGIRI SPECIALS

Chutoro 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
Shirauo Icefish*	Hokkaido	5
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Toro Tataki Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	Hokkaido	13
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
MOCHI BROWNIE Vanilla Ice Cream Blackberry Chocolate Sauce	10
TEMPURA CHEESECAKE Matcha Ice Cream Strawberry Berry Sauce	13
PERSIMMON SORBET	5