



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

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 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
Saba Japanese Mackerel*	Chiba	6.5
Shiokko & Truffle Young Kanpachi w/Truffle*	Fukuoka	11
Shirauo Icefish*	Hokkaido	5
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Toro Tataki Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	5
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
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