SPECIALS

*Served raw or undercooked or contains raw or undercooked ingredients.

* Consuming raw or undercooked meats, poulty, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions

TUESDAY JANUARY 25

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, black trumpet mushrooms, aromatic dashi, fresno chili

NIGIRI SPECIALS

Chutoro | Toro | Bluefin*	Baja	AQ
Dungeness Crab	Canada	11
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*	US/Hokkaido	9/13

DESSERTS

KOMBU CREME BRULEE 7
Satsuma Mandarin | Limequat | 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
Mandarinquat | Li Hing