



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

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame & Ankimo Fluke w/Liver Torchon*	S. Korea	8
Hotate Fresh Scallop*	Hokkaido	8
Inada Young Yellowtail*	Fukuoka	7
Kamasu Barracuda*	Chiba	7
Kani Dungeness Crab	Canada	10
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 Tatakai Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	5
Uni Sea Urchin*	U.S./Japan	9/13
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

KOMBU CREME BRULEE	7
Satsuma Mandarin Shiso	
ORANGE-CARDAMOM CAKE	12
Pistachio-Matcha Creme Fraiche Genmaicha Gelato Blood Orange Candied Pistachio	
CREAM PUFFS	11
Passion Fruit Buddha's Hand Limequat	
MOCHI BROWNIE	10
Vanilla Ice Cream Blackberry Chocolate Sauce	
TEMPURA CHEESECAKE	13
Matcha Ice Cream Strawberry Berry Sauce	
PERSIMMON SORBET	5
Mandarinquat Li Hing	