



BEIGNET* 9

uni cream, nori tempura,
preserved lemon, trout roe

HOTATE BUTTER* 10 per piece

hokkaido scallop, maitake,
snap pea, black garlic cream

DUNGENESS CRAB "WONTON" 10

kaluga caviar, yuzu,
watermelon radish

KUSHI KATSU 11

mary's chicken tender, tonkatsu,
cabbage salad

KOBUJIME BEETS 13

yuzu ricotta, ume vinaigrette,
mint, toasted almonds

NIGIRI SPECIALS

Chutoro Toro Otoro Kamatoro Bluefin*	Baja	AQ
Buri Wild Winter Yellowtail*	Toyama	8
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	8
Kanpachi Amberjack*	Fukuoka	6.5
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Saba Japanese Mackerel*	Chiba	6.5
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*	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 Satsuma Mandarin Chocolate Sauce	
TEMPURA CHEESECAKE	13
Matcha Ice Cream Miso Caramel Fuji Apples	
PERSIMMON SORBET	5
Mandarinquat Li Hing	