



BEIGNET* 9
uni cream, nori tempura,
preserved lemon, trout roe

HOTATE BUTTER* 10 per piece
hokkaido scallop, black trumpet,
snap pea, black garlic cream

DUNGENESS CRAB "WONTON" 10
kaluga caviar, yuzu,
watermelon radish

KOBUJIME BEETS 13
yuzu ricotta, ume vinaigrette,
mint, toasted almonds

NIGIRI SPECIALS

Chutoro 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
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
Madai Sea Bream*	Ehime	5
Mirugai Geoduck*	Washington	10
Saba Japanese Mackerel*	Chiba	6.5
Shima Aji Jack Mackerel*	Ehime	6
Shirako Cod Milt*	Hokkaido	8
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 satsuma mandarin shiso candied quats	11
ORANGE-CARDAMOM CAKE pistachio-matcha creme fraiche genmaicha gelato blood orange candied pistachio	12
COCONUT PANNA COTTA buddha's hand local lime hazelnut-coconut bark	11
MOCHI BROWNIE vanilla ice cream asian pear white chocolate sauce	10
TEMPURA CHEESECAKE matcha ice cream miso caramel fuji apple	13