



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

DUNGENESS CRAB "WONTON" 10
kaluga caviar, yuzu, turnip

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

LAMB LOLLIPOPS 36
foraged greens & mushrooms,
cultivated heirloom roots

NIGIRI SPECIALS

Chutoro Toro Otoro Bluefin*	Baja	AQ
Buri Buri Toro Wild Winter Yellowtail*	Toyama	8/9
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	California	8
Kanpachi Amberjack*	Fukuoka	6.5
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	5
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
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