



\*Served raw or undercooked or contains raw or undercooked ingredients.  
 \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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

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

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

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

**LAMB LOLLIPOPS** 36  
 foraged greens & mushrooms,  
 cultivated heirloom roots

## NIGIRI SPECIALS

<b>Chutoro</b>   Toro   Kamatoro   Bluefin*	Baja	AQ
<b>Buri</b>   Wild Winter Yellowtail*	Toyama	8
<b>Hirame &amp; Ankimo</b>   Fluke w/Liver Torchon*	S. Korea	8
<b>Hotate</b>   Fresh Scallop*	Hokkaido	8
<b>Inada</b>   Young Yellowtail*	Fukuoka	7
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>Kani</b>   Dungeness Crab	California	8
<b>Kanpachi</b>   Amberjack*	Fukuoka	6.5
<b>King Salmon*</b>	New Zealand	5.5
<b>Kinmedai</b>   Golden Eye Snapper*	Chiba	8
<b>Madai</b>   Sea Bream*	Ehime	5
<b>Noresore</b>   Baby Eel	Shizouka	8
<b>Saba</b>   Japanese Mackerel*	Chiba	6.5
<b>Shima Aji</b>   Jack Mackerel*	Ehime	6
<b>Shirako</b>   Cod Milt*	Hokkaido	8
<b>Sturgeon Trio*</b>	California	11
<b>Tako</b>   Octopus	Spain	5
<b>Toro Tataki</b>   Seared Bluefin*	Baja	10
<b>Umimasu</b>   Ocean Trout*	Scotland	5
<b>Uni</b>   Sea Urchin*	U.S./Japan	9/13
<b>Wagyu</b>   A5 Japanese Beef*	Kagoshima	11

## DESSERTS

<b>KOMBU CREME BRULEE</b>	11
satsuma mandarin   shiso   candied quats	
<b>ORANGE-CARDAMOM CAKE</b>	12
pistachio-matcha creme fraiche   genmaicha gelato   blood orange   candied pistachio	
<b>COCONUT PANNA COTTA</b>	11
buddha's hand   local lime   hazelnut-coconut bark	
<b>MOCHI BROWNIE</b>	10
vanilla ice cream   asian pear   white chocolate sauce	
<b>TEMPURA CHEESECAKE</b>	13
matcha ice cream   miso caramel   fuji apple	