



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

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
Inada Young Yellowtail*	Fukuoka	7
Kamasu Barracuda*	Chiba	7
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
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

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