



SPECIALS

*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

THURSDAY FEBRUARY 24

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

MISO YAKI BLACK COD 26

black rice, artichokes, mandarinquat

NIGIRI SPECIALS

Chutoro Toro Kamatoro Bluefin*	Baja	AQ
Hirame & Ankimo Fluke w/Liver Torchon*	S. Korea	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
Noresore Baby Eel*	Shizouka	8
Saba Japanese Mackerel*	Chiba	6.5
Shima Aji Jack Mackerel*	Ehime	6
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	11
satsuma mandarin shiso candied quats	
ORANGE-CARDAMOM CAKE	12
pistachio-matcha creme fraiche genmaicha gelato blood orange candied pistachio	
COCONUT PANNA COTTA	11
buddha's hand local lime hazelnut-coconut bark	
MOCHI BROWNIE	10
vanilla ice cream asian pear white chocolate sauce	
TEMPURA CHEESECAKE	13
matcha ice cream miso caramel fuji apple	