



ENGLISH PEA CANAPES 9
rice cracker, kizami wasabi,
trout roe

SPRING ONION TEMPURA 12
grilled spring onion salad,
kimchi romesco, everything dukkah

SPRING VEGETABLE SOUP 9
english peas, tofu, maitake,
seaweed, pea shell dashi

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

PANKO ASPARAGUS* 16
ajitama salad, yuzu tobiko,
yuzu aioli

DUCK LEG CONFIT 24
grilled endive, grapefruit,
sunchoke, black garlic

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Fluke*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	8
Hotaru Ika Firefly Squid*	Toyama	7
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
Sawara King Mackerel*	Chiba	6
Shima Aji & Truffle Jack Mackerel w/Truffle*	Ehime	11
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 blackberries pistachio	11
S'MORE graham cracker chocolate pudding miso marshmallow	11
ALMOND & SESAME TORTE local strawberry black sesame shiso grilled strawberry-buttermilk gelato	12
LEMON & POPPYSEED MOCHI vanilla ice cream blueberries almonds	12
TEMPURA CHEESECAKE matcha ice cream miso caramel fuji apple	15