



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

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

**MANILA CLAMS** 16  
morels, ramps prepared three ways

**NAPPA CABBAGE** 10  
saku teriyaki

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

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

**PEAS & CARROTS TEMPURA** 10  
ladyhawke farms purple snap  
peas & parisian carrots, yuzu  
tsuyu

## NIGIRI SPECIALS

<b>Chutoro   Toro   Otoro   Kamatoro</b>   Bluefin*	Baja	AQ
<b>Hirame Kobujime</b>   Kelp Marinated Fluke*	S. Korea	6.5
<b>Hotate</b>   Fresh Scallop*	Hokkaido	8
<b>Hotaru Ika</b>   Firefly Squid*	Toyama	7
<b>Kamasu</b>   Barracuda*	Chiba	7
<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>Saba</b>   Japanese Mackerel*	Chiba	6.5
<b>Shima Aji &amp; Truffle</b>   Jack Mackerel w/Truffle*	Ehime	11
<b>Shiokko</b>   Baby Amberjack*	Fukuoka	7
<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>Unagi Shirayaki</b>   Grilled Eel	Shizuoka	10
<b>Uni</b>   Sea Urchin*	U.S./Japan	9/13
<b>Wagyu</b>   A5 Japanese Beef*	Kagoshima	11

## DESSERTS

<b>KOMBU CREME BRULEE</b> blackberries   pistachio	11
<b>S'MORE</b> graham cracker   chocolate pudding   miso marshmallow	11
<b>ALMOND &amp; SESAME TORTE</b> local strawberry   black sesame   shiso   grilled strawberry-buttermilk gelato	12
<b>LEMON &amp; POPPYSEED MOCHI</b> vanilla ice cream   blueberries   almonds	12
<b>TEMPURA CHEESECAKE</b> matcha ice cream   miso caramel   fuji apple	15