



CHILLED CORN SOUP 8

Chili Oil, Creme Fraiche, Miso, Nasturtium

UNI CREAM BEIGNET 9

Nori Chip, Trout Roe, Lemon

TEMPURA STUFFED PEPPER 12

Kabocho, Carrot Harissa, Crème Fraîche, Basil

CRISPY BRUSSELS SPROUTS 12

Mentaiko Aioli

WATERMELON SALAD 15

Soft Shell Shrimp, Spicy Aioli, Ume Vinaigrette, Crème Fraîche

BABY OCTOPUS 27

Fingerling Potato, Pork Belly, Cherry Tomato, Pepper Remoulade

NIGIRI SPECIALS

Aburi Toro & Uni Torched Bluefin w/ Sea Urchin*	Baja	13
Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Fluke*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	8
Iwashi Sardine*	Chiba	7
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Fukuoka	6.5
Katsuo Tataki Seared Skipjack Tuna*	Kochi	8
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Kohada Gizzard Shad*	Shizuoka	7
Madai Sea Bream*	Ehime	5
Saba Japanese Mackerel*	Chiba	6.5
Shima Aji & Truffle Jack Mackerel w/Truffle*	Ehime	11
Shiro Ika & Mentaiko White Squid w/Cod Roe*	Fukui	8
Sturgeon Trio*	California	11
Tako Octopus	Spain	5.5
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	Baja/Hokkaido	10/13
Wagyu A5 Japanese Beef*	Kagoshima	12

WINE SPECIALS

UNION SACRE PINOT GRIS, EDNA VALLEY 2020 12/50
Fragrant Skin-Contact Wine with Flavors of Citrus Peel, Jasmine and Orange Blossoms

WETZER FURMINT, SOMLO HUNGARY 2019 15/60
A Small Organic Producer Making an Intriguing Wine with Flavors of Stonefruit, Citrus, Pineapple and Beeswax