



BEET SOUP 8
Crème Fraîche, Chives, Arare

UNI CREAM BEIGNET 9
Nori Chip, Trout Roe, Lemon

YASAI YAKI 13
Shishito Pepper, Summer Squash,
Kimchee Romesco,
Spicy Nuts & Seeds

TEMPURA STUFFED PEPPER 12
Kabocha, Carrot Harissa,
Crème Fraîche, Basil

WATERMELON SALAD 15
Soft Shell Shrimp, Spicy Aioli,
Ume Vinaigrette, Crème Fraîche

NIGIRI SPECIALS

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
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
Toro Tataki Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Grilled Eel	Shizuoka	10
Wagyu A5 Japanese Beef*	Kagoshima	12

WINE SPECIALS

UNION SACRE 'L'ORANGERIE' DRY GEWURZTRAMINER 12/50
Fragrant Orange Wine with Flavors of Stone Fruit, Flowers
and a Hint of Attractive Bitterness

CRUESS ROSÉ OF GRENACHE, 13/52
An Homage to Provence-Style Rosé with Crisp Flavors
of Strawberry and Melon