



BEET SOUP 8

Crème Fraîche, Chives, Arare

CHANTERELLE BEIGNET 13

Burgundy Truffle, Kaluga Caviar, Pickled Chanterelles

YASAI YAKI 13

Shishito Pepper, Summer Squash, Kimchee Romesco, Spicy Nuts & Seeds

TEMPURA STUFFED PEPPER 12

Kabocha, Carrot Harissa, Crème Fraîche, Basil

UNI PANNA COTTA 22

Fort Bragg Uni, Nori Crisps, Hard Red Wheat Toast

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
Inada Young Yellowtail*	Fukuoka	6.5
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
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

MELANIE PFISTER PAAR, ALSACE FRANCE 13/52

A White Blend of Pinot Blanc and Auxerrois, Flowers and a Hint of Attractive Bitterness

CRUESS ROSÉ OF GRENACHE, DRY CREEK 13/52

An Homage to Provence-Style Rosé with Crisp Flavors of Strawberry and Melon