



\*Served raw or undercooked or contains raw or undercooked ingredients.  
 \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions

**CARROT SOUP** 8  
 Nimono Pumpkin, Pepitas,  
 Crème Fraîche, Chive,  
 Carrot Top Puree

**HOTATE BUTTER** 10 per piece  
 Black Garlic Cream, Sunchoke,  
 Fresno Chili, Maitake

**CHANTERELLE BEIGNET** 13  
 Burgundy Truffle, Kaluga Caviar,  
 Pickled Chanterelle

**VEGETABLE TEMPURA** 13  
 Kabocha, Broccoli, Shishito,  
 Zucchini, Bell Pepper,  
 Eggplant, Yuzu Tsuyu

**UNI PANNA COTTA** 22  
 Fort Bragg Uni, Nori Crisps,  
 Hard Red Wheat Toast

## NIGIRI SPECIALS

|  |               |       |
|--|---------------|-------|
| <b>Ankimo</b>   Monkfish Liver*                            | Aomori        | 10    |
| <b>Chutoro</b>   <b>Otoro</b>   <b>Kamatoro</b>   Bluefin* | Baja          | AQ    |
| <b>Hirame</b>   Fluke*                                     | S. Korea      | 6     |
| <b>Hotate</b>   Fresh Scallop*                             | Hokkaido      | 8     |
| <b>Inada</b>   Young Yellowtail*                           | Fukuoka       | 6.5   |
| <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>Shiro Ika &amp; Mentaiko</b>   White Squid w/Cod Roe*   | Toyama        | 8     |
| <b>Shima Aji &amp; Truffle</b>   Jack Mackerel w/Truffle*  | Ehime         | 11    |
| <b>Sturgeon Trio</b> *                                     | California    | 11    |
| <b>Tako</b>   Octopus                                      | Hyogo         | 6.5   |
| <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*                                   | Baja/Hokkaido | 10/12 |
| <b>Wagyu</b>   A5 Japanese Beef*                           | Kagoshima     | 11    |

## WINE SPECIALS

**STOCKWERK GRUNER VELTLINER 2020** 15/60  
 A White Wine from Kremstal, Austria -  
 Beautiful Acid with Notes of Green Apple, Pineapple,  
 Lemon Peel, Minerality & a Classic White Pepper Finish

**ANGELO NEGRO ARNEIS 2020** 12/48  
 A White Wine from Piedmont, Italy -  
 Unfiltered & Tart Balanced by a Rich Mouthfeel of Golden Apple,  
 Grapefruit Pith & Chalky Minerality