



HEDGEHOG BEIGNET* 10
 Nori Crisp, Trout Roe

CAULIFLOWER SOUP 10
 Crispy Garlic, Chives, Nori

CHAWANMUSHI 17
 Dungeness Crab, Matsutake

SATSUMAS & BEETS 13
 Miso Tofu Sauce,
 Sunflower, Fennel

JAPANESE SWEET POTATO 13
 Black Sesame Sauce,
 Menma Salsa, Cilantro

SHORT RIB BAO 5

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

PANKO ASPARAGUS* 17
 Yuzu Aioli, Yuzu Tobiko,
 Ajitama Salad

NIGIRI SPECIALS

Chutoro Toro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	8
Inada Young Yellowtail*	Fukuoka	6.5
Kamasu Barracuda*	Chiba	7
Kanburi Kanburi Toro Winter Yellowtail*	Toyama	8/10
Kanpachi Amberjack*	Ehime	7
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	5
Saba Japanese Mackerel*	Chiba	6.5
Sayori Japanese Halfbeak*	Niigata	8
Shima Aji & Truffle Jack Mackerel w/Truffle*	Ehime	11
Sturgeon Trio*	California	11
Tako Octopus	Hyogo	6.5
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	11

BAR FEATURES

MAKER'S MARK KRU SHOKUNIN EDITION *Maker's Mark Distillery*
 Toasted Oak, Vanilla, Graham Cracker **LORETTO, KY**

1 oz NEAT 7
 ON A BIG CUBE 17
 AS AN OLD FASHIONED 19
 BOTTLE 65