



HEDGEHOG BEIGNET* 10
 Nori Crisp, Trout Roe

CAULIFLOWER SOUP 10
 Crispy Garlic, Chives, Nori

SHORT RIB BAO 5

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

SATSUMAS & BEETS 13
 Miso Tofu Sauce,
 Sunflower, Fennel

CHAWANMUSHI 17
 Dungeness Crab, Matsutake

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

STUFFED QUAIL 21
 Pork Belly Fried Rice

GRILLED OCTOPUS* 31
 Yukon Gold, Spicy Aioli,
 Citrus, Fennel

CHICKEN WINGS 11
 Gochujang Glaze,
 Radish Slaw, Ziggy Sauce

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Aomori	10
Chutoro Toro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Flounder*	S. Korea	6
Hotaru Ika Firefly Squid*	Toyama	7
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

Wakaze *THE CLASSIC Junmai* Paris, France
Camargue Rice | Bright Citrus, Acidity, Zesty Aromas 750 ml 80