



**HEDGEHOG BEIGNET\* 10**

Nori Crisp, Trout Roe

**CAULIFLOWER SOUP 10**

Crispy Garlic, Chives, Nori

**PANKO ASPARAGUS\* 17**

Yuzu Aioli, Yuzu Tobiko, Ajitama Salad

**JAPANESE SWEET POTATO 13**

Black Sesame Sauce, Menma Salsa, Cilantro

**STUFFED QUAIL 21**

Pork Belly Fried Rice

**SATSUMAS & BEETS 13**

Miso Tofu Sauce, Sunflower, Fennel

---

## NIGIRI SPECIALS

<b>Ankimo</b>   Monkfish Liver*	Aomori	10
<b>Chutoro</b>   <b>Toro</b>   <b>Otoro</b>   <b>Kamatoro</b>   Bluefin*	Baja	AQ
<b>Hirame</b>   Flounder*	S. Korea	6
<b>Hotaru Ika</b>   Firefly Squid*	Toyama	6
<b>Hotate</b>   Fresh Scallop*	Hokkaido	8
<b>Inada</b>   Young Yellowtail*	Fukuoka	6.5
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>Kanburi</b>   <b>Kanburi Toro</b>   Winter Yellowtail*	Toyama	8/10
<b>Kanpachi</b>   Amberjack*	Ehime	7
<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>Sayori</b>   Japanese Halfbeak*	Niigata	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>Umimasu</b>   Ocean Trout*	Scotland	5
<b>Unagi Shirayaki</b>   Grilled Eel	Shizuoka	10
<b>Uni</b>   Sea Urchin*	Hokkaido	12
<b>Wagyu</b>   A5 Japanese Beef*	Kagoshima	11

---

## BAR FEATURES

Wakaze **THE CLASSIC Junmai** Paris, France 750 ml 80  
 - 100% French Junmai sake made with Camargue rice, French water, and wine yeast. A clear and crisp taste with bright acid, and zesty citrus aroma.