



HEDGEHOG BEIGNET* 10
 Nori Crisp, Trout Roe

CAULIFLOWER SOUP 10
 Crispy Garlic, Chives, Nori

SATSUMAS & BEETS 13
 Miso Tofu Sauce, Sunflower, Fennel

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

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

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

CHAWANMUSHI 17
 Dungeness Crab, Black Trumpet

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Aomori	10
Chutoro 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
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 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.