



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

MISO COD FRITTERS 17
 Artichoke Dip, Satsuma Marmalade, Black Garlic Puree

CHICKEN WINGS 11
 Gochujang Glaze, Radish Slaw, Ziggy Sauce

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
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.