



**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

## NIGIRI SPECIALS

<b>Ankimo</b>   Monkfish Liver*	Aomori	10
<b>Chutoro</b>   Toro   Bluefin*	Baja	AQ
<b>Hirame</b>   Flounder*	S. Korea	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>   Kanburi Toro   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
<b>Sayori</b>   Japanese Halfbeak*	Niigata	8
<b>Shima Aji &amp; Truffle</b>   Jack Mackerel w/Truffle*	Ehime	11
<b>Surgeon 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.