



BLACK TRUMPET BEIGNET* 10
 Nori Crisp, Trout Roe

ASPARAGUS SOUP 10
 Black Garlic Crème Fraîche,
 Grilled Asparagus, Arare

SPRING TEMPURA 13
 Artichoke, Tofu, Green Garlic,
 Fiddlehead Fern, Asparagus

GRILLED ASPARAGUS* 13
 Truffle Aioli, Yuzu Almond Dukka

COLD NOODLE SALAD 15
 Black Sesame Dressing,
 Asparagus, Cabbage, Daikon,
 Carrot, Bean Sprouts, Herbs

CHAWANMUSHI 17
 Dungeness Crab,
 Green Garlic, Peas

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Aomori	10
Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Flounder*	Fukuoka	6
Hotaru Ika Firefly Squid*	Toyama	6
Hotate Fresh Scallop*	Hokkaido	8
Inada Young Yellowtail*	Fukuoka	6.5
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Ehime	7
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	5
Saba Japanese Mackerel*	Ehime	6
Sayori Japanese Halfbeak*	Niigata	8
Shima Aji & Truffle Jack Mackerel w/Truffle*	Ehime	11
Sturgeon Trio*	California	11
Tako Octopus	Hyogo	6.5
Tennen Buri Wild Winter Yellowtail*	Toyama	8
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Grilled Eel	Shizuoka	10
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	11

WINE BY THE GLASS FEATURE

DOMAINE TEMPIER BANDOL ROSÉ 2021 20
 from Provence, France -
Grapefruit, White Cherry, Savory Herbs, Meyer Lemon