



**BLACK TRUMPET BEIGNET\*** 10  
Nori Crisp, Trout Roe

**TORO & TRUFFLE TATAKI\*** 28  
Yuzu Crème Fraîche,  
Truffle Ponzu, Frisée Salad

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

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

**MANILA CLAMS** 17  
Ramps, Shimeji, Grilled Bread

**DUCK EGG TARTINE\*** 14  
Black Trumpet, Asparagus,  
Artichoke, Black Garlic Butter,  
Crispy Potato

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

**CHAWANMUSHI** 17  
Dungeness Crab,  
Green Garlic, Peas

**LOCAL WILD HALIBUT** 24  
Spring Succotash,  
Creamy Miso Pea Shell Dashi

## NIGIRI SPECIALS

<b>Ankimo</b>   Monkfish Liver*	Aomori	10
<b>Chutoro</b>   <b>Otoro</b>   <b>Kamatoro</b>   Bluefin*	Baja	AQ
<b>Hirame</b>   Flounder*	Fukuoka	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>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*	Ehime	6
<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

## WINE BY THE GLASS FEATURE

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