



**CHANTERELLE BEIGNET\*** 11ea.  
 Nori Crisp, Kaluga Caviar

**TOMATO SOUP** 10  
 Nori, Basil, Truffle Oil,  
 Mini Grilled Cheese

**CORN CROQUETTE\*** 16  
 Black Garlic Tonkatsu,  
 Menma Salsa, Poblano Aioli,  
 Grilled Prawn

**UNI PANNA COTTA\*** 19  
 Santa Barbara Uni, Nori Crisps,  
 Pan de Cristal

**AGE GNOCCHI\*** 14  
 Shishito, Cherry Tomato,  
 Yuzu Tobiko Aioli

**SEARED SCALLOPS\*** 36  
 Gazpacho, Trout Roe,  
 Black Garlic Butter,  
 Red Wheat Toast

## NIGIRI SPECIALS

<b>Anago</b>   Sea Eel	Chiba	8
<b>Ankimo</b>   Monkfish Liver*	Akita	10
<b>Chutoro</b>   <b>Otoro</b>   <b>Kamatoro</b>   Bluefin*	Baja	AQ
<b>Hotate</b>   Fresh Scallop*	Hokkaido	8
<b>Inada</b>   Young Yellowtail*	Fukuoka	6.5
<b>Ishidai</b>   Knifejaw*	Fukuoka	8
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>Kanpachi</b>   Amberjack*	Baja	7
<b>King Salmon*</b>	New Zealand	5.5
<b>Kinmedai</b>   Golden Eye Snapper*	Chiba	8
<b>Kisu</b>   Japanese Whiting*	Chiba	9
<b>Kohada</b>   Gizzard Shad*	Chiba	6.5
<b>Madai</b>   Sea Bream*	Ehime	5
<b>Saba</b>   Japanese Mackerel*	Ehime	6
<b>Shima Aji &amp; Truffle</b>   Jack Mackerel & Truffle*	Ehime	11
<b>Sturgeon Trio*</b>	California	11
<b>Tako</b>   Octopus	Hyogo	6.5
<b>Toro Tataki</b>   Seared Bluefin*	Baja	10
<b>Umimasu</b>   Ocean Trout*	Scotland	5
<b>Uni</b>   Sea Urchin*	Hokkaido	12
<b>Wagyu</b>   A5 Japanese Beef*	Kagoshima	11

## WINE BY THE GLASS FEATURE

**DOMAINE TEMPIER BANDOL ROSE 2022** 20  
 from Provence, France -  
*Guava, White Flowers, Watermelon Rind*