



GREEN GARLIC SOUP 10
Asparagus, Kizami Nori,
Pickled Green Garlic, Mint Oil

GRILLED LOCAL ASPARAGUS* 12
Roasted Leek Aioli, Nori Goma,
Fava Sprouts

KRU CAESAR SALAD 15
Little Gem Lettuce, Ajitama,
Tofu Dressing, Toasted Bonito,
Cured Jidori, 'Kruton'

**HOKKAIDO SCALLOP
CEVICHE*** 22
Coconut, Ramp, Thai Chili,
Cilantro, Mint

SPRING ONION TEMPURA 13
Kimchi Romesco, Kaiware,
Almonds

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Flounder*	S. Korea	6
Hotaru Ika Firefly Squid*	Toyama	6
Hotate Fresh Scallop*	Hokkaido	8
Inada Young Yellowtail*	Fukuoka	6.5
Kanpachi Amberjack*	Baja	7
Kinmedai Golden Eye Snapper*	Chiba	8
King Salmon*	New Zealand	5.5
Madai Sea Bream*	Ehime	6.5
Saba Japanese Mackerel*	Fukuoka	6
Sayori Japanese Halfbeak*	Iwate	8
Shima Aji & Truffle Jack Mackerel & Truffle*	Ehime	13
Spicy Hotate Gunkan Scallop*	Hokkaido	5
Sturgeon Trio*	California	11
Tako Octopus	Hyogo	6.5
Tennen Buri Wild Winter Yellowtail*	Hokkaido	8
Toro Tataki Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Smoked + Grilled Eel	Shizuoka	10
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Miyazaki	11

FARM TO GLASS COCKTAIL FEATURE with Frey Ranch

KEEP THE BEET GOING
Frey Ranch Bourbon, Frey Ranch Rye,
Blueberry-Honey, Lemon, Beet

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