



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

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

TEMPURA ASPARAGUS* 13
Roasted Leek Aioli, Almond Dukkah,
Buri Bottarga

GYUTAN YAKI 14
Soy-Braised Beef Tongue,
Cilantro-Scallion Sauce,
Pickled Scarlet Turnip

SEARED SCALLOPS* 30
English Pea Puree, Kizami Wasabi,
Snap Pea Ohitashi, Baby Radish,
Cured Trout Roe

NIGIRI SPECIALS

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| 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 |
| 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 |
| 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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