



**DUCK LIVER MOUSSE 14**

Huckleberry Gel,  
Red Wheat Focaccia,  
Ground Sesame

**TEMPURA ASPARAGUS\* 13**

Roasted Leek Aioli, Almond Dukkah,  
Cured Jidori Egg

**GREEN GARLIC SOUP 10**

Asparagus, Kizami Nori,  
Pickled Green Garlic, Mint Oil

**SCALLOP & MOREL DUMPLING 11**

Shellfish Dashi, Lemon Oil,  
Snap Pea

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## NIGIRI SPECIALS

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

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## WINE BY THE GLASS FEATURE

**DOMAINE TEMPIER BANDOL ROSE 2022**

from Provence, France -  
*Guava, White Peach, Jasmine*

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