



DUCK LIVER MOUSSE 14

Huckleberry Gel,
Red Wheat Focaccia,
Ground Sesame

GREEN GARLIC SOUP 10

Asparagus, Kizami Nori,
Pickled Green Garlic, Mint Oil

TEMPURA ASPARAGUS* 13

Roasted Leek Aioli, Almond Dukkah,
Buri Bottarga

SPRING CORN SUIMONO 8

Roasted Corn, Morel, Negi,
Shiso Oil

NIGIRI SPECIALS

| | | |
|--|-------------|--------|
| Ankimo Monkfish Liver* | Akita | 10 |
| Chutoro Otoro Kamatoro Bluefin* | Baja | 7/9/10 |
| Hirame Flounder* | S. Korea | 6 |
| Hotaru Ika Firefly Squid* | Toyama | 6 |
| Hotate Fresh Scallop* | Hokkaido | 8 |
| Kamasu Barracuda* | Chiba | 7 |
| 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 |
| Shima Aji & Truffle Jack Mackerel + Truffle* | Ehime | 13 |
| Sturgeon Trio * | California | 11 |
| Tako Octopus | Hyogo | 6.5 |
| 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 |

WINE BY THE GLASS FEATURE

GRAN MORAINÉ CHARDONNAY 2020 22
from Yamhill-Carlton District, Willamette Valley, Oregon -
Lemon Meringue, Brioche, Pear