



**TEMPURA SQUASH BLOSSOMS\* 17**

Miso Roasted Squash,  
 Yuzu-Jalapeno Crème Fraîche,  
 Cured Egg Yolk, Mint

**HEIRLOOM TOMATO**

**GAZPACHO 10**

Squid Ink Tuile, Preserved Lemon,  
 Blistered Jimmy Nardello,  
 Shiso Oil

**CHILLED SOBA NOODLES 20**

Jimmy Nardello, Maitake,  
 Pickled Local Cucumber,  
 Yuzu Tobiko, Roasted Corn

**STONE FRUIT SALAD 14**

Grilled Twin Peaks Peaches,  
 Ume Ricotta, Shiso,  
 Toasted Pepitas, Red Wheat Focaccia

**CHANTERELLE CAPPELLETTI 24**

Miso Yaki Pork Belly,  
 Konbu-Corn Soubise,  
 LadyHawke Japanese Eggplant,  
 Cherry Tomato

**HAMACHI CEVICHE\* 16**

Yuzu Vinaigrette, Kizami Wasabi,  
 Micro Cilantro, Nori Chips

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## NIGIRI SPECIALS

<b>Ankimo</b>   Monkfish Liver*	Akita	10
<b>Chutoro</b>   <b>Toro</b>   <b>Otoro</b>   <b>Kamatoro</b>   Bluefin*	Baja	7/8/9/10
<b>Hirame</b>   Flounder*	S. Korea	6
<b>Hotate</b>   Fresh Scallop*	Hokkaido	8
<b>Inada</b>   Young Yellowtail*	Fukuoka	6.5
<b>Isaki</b>   Threeline Grunt*	Fukuoka	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>Kisu</b>   Japanese Whiting*	Chiba	9
<b>Madai</b>   Sea Bream*	Ehime	6.5
<b>Saba</b>   Japanese Mackerel*	Fukuoka	6
<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>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*	Miyazaki	11

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## WINE BY THE GLASS FEATURE

**DOMAINE TEMPIER BANDOL ROSE 2023**

from Provence, France -

*Guava, Crushed Raspberries, White Flower*

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