



**DUNGENESS CRAB WONTON\*** 10 each  
 Preserved Buddha's Hand, Kaluga Caviar, Yuzu

**CELERY ROOT SOUP** 10  
 Grilled Maitake, Pickled Apple, Beet Chip, Leek Oil, Mizuna

**CASTELFRANCO SALAD** 16  
 Sesame Roasted Kabocha, Satsuma Mandarin, Hazelnut, Bonito Farm Cheese, Duck Fat Vinaigrette

**AGEDASHI NASU** 16  
 Mushroom Dashi, Tofu, Black Trumpet Mushroom, Cherry Tomato Confit, Black Garlic, Purple Basil

**CRISPY BRUSSELS SPROUTS** 14  
 Coconut-Chile Caramel, Toasted Almond, Chive, Meyer Lemon Aioli

**LOBSTER AGNOLOTTI\*** 32  
 Uni Cream, Squid Ink Gremolata, Chanterelle, Nasturtium, Lemon

## NIGIRI SPECIALS

<b>Ankimo</b>   Monkfish Liver*	Akita	10
<b>Chutoro</b>   <b>Otoro</b>   <b>Kamatoro</b>   Bluefin*	Baja	7/9/10
<b>Hirame</b>   Flounder*	S. Korea	6
<b>Hotate</b>   Fresh Scallop*	Hokkaido	9
<b>Inada</b>   Young Yellowtail*	Fukuoka	6.5
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>Kanpachi</b>   Amberjack*	Fukuoka	7
<b>King Salmon*</b>	New Zealand	5.5
<b>Kinmedai</b>   Golden Eye Snapper*	Chiba	8
<b>Madai</b>   Sea Bream*	Ehime	6.5
<b>Matsukawa Karei</b>   Pine Flounder*	Miyagi	8
<b>Saba</b>   Japanese Mackerel*	Fukuoka	6
<b>Sawara</b>   King Mackerel*	Chiba	7
<b>Sayori</b>   Japanese Half Beak*	Hokkaido	9
<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>Tarabagani</b>   King Crab	Norway	12
<b>Tennen Buri</b>   <b>Toro</b>   Wild Mature Yellowtail*	Hokkaido	8/10
<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*	Kagoshima	11

## WINE BY THE GLASS FEATURE

**SCHÄFER FRÖHLICH "FRÖHLICH WHITE" 2022** 16  
 Müller-Thurgau from Nahe, Germany -  
*White Peach, Salted Lime, Stony Minerality*