



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

KOBUJIME BEET SALAD 16
Ume Farm Cheese, Pistachio,
Beet Chip, Frisée, Mint

UNI TOAST* 23
Santa Barbara Uni Cream,
Cherry Tomato, Avocado,
Yuzu, Cilantro, Cured Trout Roe,
Squid Ink Puffed Rice

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

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	7/9/10
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	9
Inada Young Yellowtail*	Fukuoka	6.5
Kamasu Barracuda*	Chiba	7
Kanburi Toro Wild Winter Yellowtail*	Fukui	8/10
Kanpachi Amberjack*	Fukuoka	7
King Salmon *	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	6.5
Sawara King Mackerel*	Chiba	7
Sayori Japanese Half Beak*	Hokkaido	9
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
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	11

WINE BY THE GLASS FEATURE

BROC CELLARS HAPPY CHENIN BLANC 2023 18
from Carmel Valley, CA -
Ripe Nectarine, Honeysuckle, Salt Water Brine