



**KABOCHA GINGER SOUP** 10  
Pepita, Shiso Crème Fraîche,  
Pomegranate, Chive

**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

|                                                            |             |        |
|------------------------------------------------------------|-------------|--------|
| <b>Ankimo</b>   Monkfish Liver*                            | Akita       | 10     |
| <b>Chutoro</b>   <b>Otoro</b>   <b>Kamatoro</b>   Bluefin* | Baja        | 7/9/10 |
| <b>Hotate</b>   Fresh Scallop*                             | Hokkaido    | 9      |
| <b>Inada</b>   Young Yellowtail*                           | Fukuoka     | 6.5    |
| <b>Kamasu</b>   Barracuda*                                 | Chiba       | 7      |
| <b>Kanburi</b>   <b>Toro</b>   Wild Winter Yellowtail*     | Fukui       | 8/10   |
| <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>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>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

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