



KABOCHA GINGER SOUP 10

Pepita, Shiso Crème Fraîche,
Pomegranate, Chive

UNI TOAST* 23

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

KOBUJIME BEET SALAD 16

Ume Farm Cheese, Pistachio,
Beet Chip, Frisée, Mint

CRISPY BRUSSELS SPROUTS 14

Coconut-Chile Caramel,
Toasted Almond, Chive,
Meyer Lemon Aioli

SPRING ONION TEMPURA 12

Kimchee Romesco, Fennel Salad
Kru Dukkah, Pickled Fresno Chili

SCALLOP + MUSHROOM CAPPELLETTI* 30

Black Trumpet Beurre Blanc,
Sunchoke, Cured Trout Roe,
Shiso Oil, Oyster Foam, Lemon

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Bluefin*	Baja	7/9
Hotate Fresh Scallop*	Hokkaido	9
Inada Young Yellowtail*	Fukuoka	6.5
Kamasu Barracuda*	Chiba	7
Kanburi Wild Winter Yellowtail*	Fukui	8
Kanpachi Amberjack*	Fukuoka	7
King Salmon *	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	6.5
Saba Japanese Mackerel*	Fukuoka	6
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 - <i>Ripe Nectarine, Honeysuckle, Salt Water Brine</i>	