



#### 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

### NIGIRI SPECIALS

|                                                           |             |        |
|-----------------------------------------------------------|-------------|--------|
| <b>Chutoro</b>   Otoro   Kamatoro   Bluefin*              | Baja        | 7/9/10 |
| <b>Hotaru Ika</b>   Firefly Squid*                        | Toyama      | 6      |
| <b>Hotate</b>   Fresh Scallop*                            | Hokkaido    | 9      |
| <b>Kanburi</b>   Wild Winter Yellowtail*                  | Fukui       | 8      |
| <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

#### STOLPMAN VINEYARDS "UNI" 2023

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Roussanne/Chardonnay blend from Lompoc, CA -  
Melon, Grapefruit, Lemon Zest