



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

SALMON CRUDO* 25
 Kimchee Salsa, Jalapeño Cream,
 Gochujang Aioli, Kumquat,
 Micro Cilantro

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

Aburi Saba Torched Japanese Mackerel*	Fukuoka	6.5
Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	7/9/10
Hotaru Ika Firefly Squid*	Toyama	6
Hotate Fresh Scallop*	Hokkaido	9
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
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

STOLPMAN VINEYARDS "UNI" 2023
 Chardonnay/Roussanne blend from Lompoc, CA -
Golden Pineapple, Honeysuckle, Lemon Zest

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