



GREEN GARLIC SOUP 10

Grilled Asparagus, Arare, Pickled Green Garlic, Kizami Nori, Mint Oil

UNI TOAST* 23

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

SPRING ONION TEMPURA 12

Kimchee Romesco, Fennel Salad, Kru Dukkah, Pickled Fresno Chili

KRU LYONNAISE SALAD* 18

Miso Yaki Pork Belly, 64° Jidori Egg, Mustard Seed, Pea Tendril Pistou, Frisée, Duck Fat Vinaigrette, Red Wheat Focaccia

YASAI QUEEN ROLL 17

Fried Tofu, Asparagus, Topped with Avocado, Nasu, Jalapeno Aioli, Sweet Chili, Cilantro

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Bluefin*	Baja	7/9
Hotaru Ika Firefly Squid*	Toyama	6
Hotate Fresh Scallop*	Hokkaido	9
Inada Young Yellowtail*	Fukuoka	6.5
Kamasu Barracuda*	Chiba	7
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
Sakura Buri Wild Spring Yellowtail*	Mie	8
Sawara King Mackerel*	Chiba	7
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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