



MIXED SEAWEED SALAD 14
Lolla Rossa Lettuce,
Chili Oil Powder, Miso Mustard,
Ponzu, Cured Egg Yolk

SPICY TUNA TARTARE* 24
Habanero Masago, Micro Greens,
Quail Egg, Taro Chips

**HEIRLOOM TOMATO
ALBACORE SALAD*** 23
Miso Mustard, Chili Oil,
Hawaiian Lava Salt, Cilantro,
Arare

GRILLED LAMB CHOPS* 17
Miso Polenta, English Pea,
Plum Wine Katsu

WAGYU BEEF TATAKI* 28
Ginger, Garlic, Chive,
Ponzu, Hawaiian Lava Salt,
Sesame Oil

NIGIRI SPECIALS

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|--|-------------|--------|
| Ankimo Monkfish Liver* | Akita | 10 |
| Chutoro Otoro Kamatoro Bluefin* | Baja | 7/9/10 |
| Hirame Flounder* | S. Korea | 6 |
| Hotate Fresh Scallop* | Hokkaido | 9 |
| Inada Young Yellowtail* | Fukuoka | 6.5 |
| Kamasu Barracuda* | Chiba | 7 |
| Kanpachi Amberjack* | Fukuoka | 7 |
| King Salmon* | New Zealand | 7 |
| Kinmedai Golden Eye Snapper* | Chiba | 8 |
| Madai Sea Bream* | Ehime | 7 |
| Sawara King Mackerel* | Chiba | 7 |
| Sayori Japanese Half Beak* | Hokkaido | 9 |
| Shima Aji & Truffle Jack Mackerel + Truffle* | Ehime | 13 |
| Sturgeon Trio* | California | 12 |
| Tako Octopus | Hyogo | 6.5 |
| Tennen Buri Wild Yellowtail* | Hokkaido | 8 |
| Toro Tataki Seared Bluefin* | Baja | 10 |
| Umimasu Ocean Trout* | Scotland | 7 |
| Uni Sea Urchin* | Hokkaido | 12 |
| Wagyu A5 Japanese Beef* | Kagoshima | 11 |

THROWBACK SAKE FEATURE

TAMANOHIKARI - THE "JUICEBOX" 300ML 18
Junmai Ginjo - Kyoto, Japan