



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

Aburi Saba Seared Japanese Mackerel*	Fukuoka	6
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 Toro Wild Yellowtail*	Hokkaido	8/10
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