



GREEN GARLIC SOUP 10

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

TEMPURA ASPARAGUS* 12

Grilled Leek Aioli, Fava Sprout,
Radish, Crunchy Garlic,
KRU Dukkah

A5 WAGYU TARTARE* 24

Kizami Wasabi, Yuzu, Chive,
Micro Green Salad, Quail Egg,
Red Wheat Focaccia

SUJIME PRAWNS* 16

Pickled Radish, Thai Chili,
Basil, Bicol Glaze

GRILLED STONEFRUIT SALAD 16

Twin Peaks Peaches, Shiso,
Ume Ricotta, Toasted Pepita,
Red Wheat Focaccia

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	7/9/10
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	10
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
Saba Japanese Mackerel*	Fukuoka	6
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

MARTINI WEEK

THE FEEL GOOD MARTINI

15

Junipero Gin, KRU White Vermouth, Watermelon, Kalamansi Bitters
\$2 from every Junipero Martini sold will benefit the Sisters of
Perpetual Indulgence