



GREEN GARLIC SOUP 10

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

GRILLED STONEFRUIT SALAD 16

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

A5 WAGYU TARTARE* 24

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

TEMPURA ASPARAGUS* 12

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

SUJIME PRAWNS* 16

Pickled Radish, Thai Chili,
Basil, Bicol Glaze

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
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
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

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