

**ROASTED CORN SOUP 10**

Smoked Tofu, Pickled Shishito,
Chive, Basil Oil

TEMPURA SQUASH BLOSSOMS 16

Yuzu-Jalapeno Crème Fraîche,
Miso Roasted Summer Squash,
Cured Egg Yolk, Mint

CHILLED SOBA NOODLES 19

Mizuna-Mint Pesto, Ikura,
Lotus Root Tempura,
English Pea Dashi, Oshinko,
Mustard Green, Kaiware

SPICY STEAMED CLAMS 22

Clam Congee, Lemongrass,
Gochujang Dashi, Basil,
Pickled Green Garlic

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
Madai Sea Bream*	Ehime	7
Saba Japanese Mackerel*	Fukuoka	6
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

WINE BY THE GLASS FEATURE

DOMAINE TEMPIER BANDOL ROSÉ 2024	20
from Provence, France - <i>White Peach, Grapefruit, Rosemary</i>	