



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
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
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 -
White Peach, Grapefruit, Rosemary