



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

APRICOT ALBACORE* 26
Roasted Apricot-Apple Miso,
Mizuna, Kaiso, Gobo,
Pickled Apricot

THAI TELEGRAPH ROLL* 21
Green Curry Coconut Cream,
Thai Basil, Akami, Escolar,
Panko Calamari, Lemon

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 Bluefin*	Baja	7/9
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	10
Inada Young Yellowtail*	Fukuoka	6.5
Kanpachi Amberjack*	Fukuoka	7
King Salmon*	New Zealand	7
Kinmedai Golden Eye Snapper*	Chiba	8
Kou-Ika & Mentaiko Cuttlefish with Cod Roe*	Chiba	6.5
Madai Sea Bream*	Ehime	7
Saba Japanese Mackerel*	Fukuoka	6
Sawara King Mackerel*	Chiba	7
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	13
Sturgeon Trio*	California	12
Tako Octopus	Hyogo	6.5
Tarabagani King Crab*	Norway	12
Toro Tataki Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	7
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	11
Warasa Wild Yellowtail*	Miyagi	8

WINE BY THE GLASS FEATURE

DOMAINE TEMPIER BANDOL ROSÉ 2024 20
from Provence, France -
White Peach, Grapefruit, Rosemary