



**HEIRLOOM TOMATO  
GAZPACHO 10**  
Cherry Tomato Salad,  
Squid Ink Rice Cracker, Basil Oil

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

**UME RICOTTA TOAST\* 17**  
Cured Trout Roe, Salmon Skin,  
Local Cherry Tomato,  
Fresno Chile, Cilantro

**TEMPURA SQUASH BLOSSOMS 16**  
Yuzu-Jalapeno Crème Fraîche,  
Miso Roasted Summer Squash,  
Cured Egg Yolk, Mint

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

**SPICY STEAMED CLAMS 22**  
Clam Congee, Lemongrass,  
Gochujang Dashi, Basil,  
Pickled Green Garlic

**BABY KALE SALAD 16**  
Tofu Green Goddess Dressing,  
Heirloom Tomato, Cherry,  
Lemon Cucumber,  
Bonito Farm Cheese,  
Sunflower Seed

## NIGIRI SPECIALS

|                                                |               |        |
|------------------------------------------------|---------------|--------|
| Amaebi   Live Spot Prawn*                      | Santa Barbara | 8/10   |
| Chutoro   Otoro   Kamatoro   Bluefin*          | Baja          | 7/9/10 |
| Hirame   Flounder*                             | S. Korea      | 6      |
| Hotate   Fresh Scallop*                        | Hokkaido      | 10     |
| Iwashi   Sardine*                              | Chiba         | 7      |
| Kamasu   Barracuda*                            | Chiba         | 7      |
| Kanpachi   Amberjack*                          | Fukuoka       | 7      |
| King Salmon*                                   | New Zealand   | 7      |
| Kinmedai   Golden Eye Snapper*                 | Chiba         | 8      |
| Kisu   Japanese Whiting*                       | Chiba         | 9      |
| 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    |
| Toro Tataki   Seared Bluefin*                  | Baja          | 10     |
| Umimasu   Ocean Trout*                         | Scotland      | 7      |
| 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*