



**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
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