



**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

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

SAKE BRAISED LAMB SHANK 19
Crispy Coconut Congee, Carrot,
Daikon, Thai Chili Vinaigrette

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

NIGIRI SPECIALS

Akamutsu Blackthroat Seaperch*	Fukuoka	15
Chutoro Otoro Kamatoro Bluefin*	Baja	7/9/10
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	10
Inada Young Yellowtail*	Fukuoka	6.5
Ishidai Knifejaw Snapper*	Kanegawa	9
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
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