



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

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

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

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

NIGIRI SPECIALS

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
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	12
Warasa Wild Yellowtail*	Miyagi	8

WINE BY THE GLASS FEATURE

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