



GOLD BAR SQUASH SOUP 12

Twin Peaks Summer Squash,
Shishito Pepper, Fresno Chile,
Saku Saku

KANPACHI CARPACCIO* 28

Red Plum, Cucumber,
Shiro Ponzu, Burnt Nori Oil,
Trout Roe, Cilantro Sprouts,
Crispy Rice Paper

TEMPURA PADRON PEPPERS 13

Kimchee Romesco, Kru Dukkah,
Pickled Jimmy Nardello,
Lemon Verbena Oil

AUSTRALIAN WAGYU TATAKI* 26

Pickled Tokyo Turnip, Shiitake,
Mushroom Dashi, Black Garlic,
Leek

NIGIRI SPECIALS

Chutoro Toro Otoro Kamatoro Bluefin*	Baja	7/8/9/10
Hotate Fresh Scallop*	Hokkaido	10
Inada Young Yellowtail*	Fukuoka	6.5
Ishidai Knifejaw Snapper*	Kanegawa	9
Kamasu Barracuda*	Chiba	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 Jack Mackerel*	Ehime	6
Sturgeon Trio*	California	12
Tako Octopus	Hyogo	6.5
Toro Tataki Seared Bluefin*	Baja	10
Tsuri Aji Horse Mackerel*	Ehime	6.5
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 HIPPOLYTE REVERDY SANCERRE 2024 20
Sauvignon Blanc from Loire Valley, France -
Tangy Lemon, Grapefruit Pith, Wet Stone