



**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

**HOTATE BUTTER\* 12**

Uni Cream, Preserved Lemon,  
Pickled Shallot, Scallion,  
Squid Ink Puffed Rice Cracker

**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

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## NIGIRI SPECIALS

Chutoro   Toro   Otoro   Bluefin*	Baja	7/8/9
Hotate   Fresh Scallop*	Hokkaido	10
Inada   Young Yellowtail*	Fukuoka	6.5
Ishidai   Knifejaw Snapper*	Kanegawa	9
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
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
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

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## WINE BY THE GLASS FEATURE

**DOMAINE HIPPOLYTE REVERDY SANCERRE 2024** 20

Sauvignon Blanc from Loire Valley, France -  
*Tangy Lemon, Grapefruit Pith, Wet Stone*