

**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

NIGIRI SPECIALS

Chutoro Toro Otoro Bluefin*	Baja	7/8/9
Hotate Fresh Scallop*	Hokkaido	10
Ishidai Knifejaw Snapper*	Kanegawa	9
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

WINE BY THE GLASS FEATURE

DOMAINE HIPPOLYTE REVERDY SANCERRE 2024 20
Sauvignon Blanc from Loire Valley, France -
Tangy Lemon, Grapefruit Pith, Wet Stone