



**GOLD BAR SQUASH SOUP 12**

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

**GRILLED BABY BOK CHOY 12**

Saku Saku, Unagi Tare, Furikake Frites

**KANPACHI CARPACCIO\* 28**

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

**TEMPURA SHISHITO PEPPERS 13**

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

**HOTATE BUTTER\* 12**

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

**AUSTRALIAN WAGYU TATAKI\* 26**

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

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## NIGIRI SPECIALS

Chutoro   Toro   Kamatoro   Bluefin*	Baja	7/8/10
Hirame   Flounder*	S. Korea	6
Hotate   Fresh Scallop*	Hokkaido	10
Inada   Young Yellowtail*	Fukuoka	6.5
Ishidai   Knifefjaw 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
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

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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*