

**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,
Fried Leeks

NIGIRI SPECIALS

Chutoro Toro Otoro Bluefin*	Baja	7/8/9
Hirame Flounder*	S. Korea	6
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 & 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 - <i>Tangy Lemon, Grapefruit Pith, Wet Stone</i>	