



**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

**TEMPURASHISHITO 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

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## NIGIRI SPECIALS

Chutoro   Otoro   Kamatoro   Bluefin*	Baja	7/9/10
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
Kanpachi   Amberjack*	Fukuoka	7
King Salmon*	New Zealand	7
Kinmedai   Golden Eye Snapper*	Chiba	8
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

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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*