



**GOLD BAR SQUASH SOUP 12**

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

**HOTATE BUTTER\* 12**

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

**KANPACHI CARPACCIO\* 28**

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

**AUSTRALIAN WAGYU TATAKI\* 26**

Pickled Tokyo Turnip, Shiitake, Mushroom Dashi, Black Garlic, Fried Leeks

**TEMPURA PADRON PEPPERS 13**

Kimchee Romesco, Kru Dukkah, Pickled Jimmy Nardello, Lemongrass Oil

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## NIGIRI SPECIALS

Chutoro   Toro   Otoro   Kamatoro   Bluefin*	Baja	7/8/9/10
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
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
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

**BISSON PIGATO 2023**

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from Liguria, Italy -

*Meyer Lemon, Honeycrisp Apple, Thyme*