



**KONBU CARROT  
& GINGER SOUP 12**  
Shiso Crème Fraîche,  
Pomegranate, Sunchoke Chips,  
Mizuna, Chive

**KANPACHI CARPACCIO\* 25**  
Kaiso, Red Plum, Radish,  
Cherry Tomato, Tosazu, Shiso,  
Extra Virgin Olive Oil, Sea Salt

**HOTATE BUTTER\* 12**  
Uni Cream, Preserved Lemon,  
Pickled Shallot, Scallion,  
Squid Ink Puffed Rice Cracker

**MISO YAKI BLACK COD 25**  
Konbu-Celery Root Purée,  
Fingerling Potato,  
Purple Cherry Tomato,  
Kizami Wasabi Chimichurri,  
Fried Leeks

**YAKI UZURA 29**  
Koji Cured Quail, Mizuna,  
Pink Peppercorn Tare,  
Pickled Pear, Jimmy Nardellos,  
Honey-Yuzu Vinaigrette

## NIGIRI SPECIALS

|                                                |             |        |
|------------------------------------------------|-------------|--------|
| Ankimo   Monkfish Liver*                       | Akita       | 10     |
| Chutoro   Otoro   Kamatoro   Bluefin*          | Baja        | 7/9/10 |
| Hirame   Flounder*                             | S. Korea    | 6      |
| Hotate   Fresh Scallop*                        | Hokkaido    | 10     |
| Isaki   Threeline Grunt*                       | Miyagi      | 10     |
| Kamasu   Barracuda*                            | Chiba       | 7      |
| King Salmon*                                   | New Zealand | 7      |
| Kinmedai   Golden Eye Snapper*                 | Chiba       | 8      |
| Kuromutsu   Black Seaperch*                    | Shizuoka    | 13     |
| Madai   Sea Bream*                             | Ehime       | 7      |
| Managatsuo   Pomfret*                          | Ehime       | 10     |
| Saba   Japanese Mackerel*                      | Fukuoka     | 6      |
| Sanma   Pike Mackerel*                         | Chiba       | 7      |
| Sawara   King Mackerel*                        | Chiba       | 9      |
| Shima Aji & Truffle   Jack Mackerel + Truffle* | Ehime       | 13     |
| Shiro Sake   White Salmon*                     | Shizuoka    | 9      |
| Surume Ika   Squid*                            | Aomori      | 8      |
| Sturgeon Trio*                                 | California  | 12     |
| Tako   Octopus                                 | Hyogo       | 6.5    |
| Tennen Buri   Wild Yellowtail*                 | Hokkaido    | 9      |
| Toro Tataki   Seared Bluefin*                  | Baja        | 10     |
| Umimasu   Ocean Trout*                         | Scotland    | 7      |
| Uni   Sea Urchin*                              | Hokkaido    | 12     |
| Wagyu   A5 Japanese Beef*                      | Kagoshima   | 12     |

## WINE BY THE GLASS FEATURE

**GRAN MORAINÉ CHARDONNAY 2020** 20  
from Willamette Valley, Oregon -  
*Stone Fruit, Brioche, Flinty*