



**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

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

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

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

**LOBSTER & MUSHROOM
DUMPLING 12**
Lobster Shell Dashi, Matsutake,
Roasted Garlic Oil, Pickled Radish

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
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

A TRIBUTE TO GRACE GRENACHE 2021 14
from Santa Barbara, California -
Cooked Strawberry & Red Cherry Fruits, Dried Herbs, Savory