SPECIALS

*Served raw or undercooked or contains raw, or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions

WEDNESDAY NOVEMBER 5

KONBU CARROT & GINGER SOUP 12
Shiso Crème Fraîche, Chives, Pomegranate, Sunchoke Chips

MUSHROOM TOAST 18
Mushroom Cream, Maitake, Kru Dukkah, Furikake Focaccia, Pickled Tokyo Turnip, Fresno Chile

DUNGENESS CRAB CROQUETTE 11EACH
Yuzu Hollandaise, Roasted Leek, Cured Trout Roe, Micro Green Salad

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

SAKE BRAISED SHORT RIB 38
Konbu-Leek Purée, Fennel, Salt Baked Celery Root, Pickled Carrot, Nori Gremolata

NIGIRI SPECIALS

Ankimo | Monkfish Liver*	Akita	10
Chutoro | Toro | Otoro | Kamatoro | Bluefin*	Baja	7/8/9/10
Hagatsuo | Striped Bonito*	Kagoshima	8
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
Madai | Sea Bream*	Ehime	7
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

DOMAINE ARMAND DAVID CHENIN BLANC 2023 14
from Saumur, France -
Citrus, Mango Sorbet, Flint