



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

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

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

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

NIGIRI SPECIALS

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| Ankimo Monkfish Liver* | Akita | 10 |
| Chutoro Otoro Kamatoro Bluefin* | Baja | 7/9/10 |
| Hagatsuo Striped Bonito* | Kagoshima | 8 |
| Hirame Flounder* | S. Korea | 6 |
| Hotate Fresh Scallop* | Hokkaido | 10 |
| Isaki Threeline Grunt* | Miyagi | 10 |
| Kamasu Barracuda* | Chiba | 7 |
| 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 |
| 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