



**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 11<sup>EACH</sup>**  
Yuzu Hollandaise, Roasted Leek, Cured Trout Roe, Micro Green Salad

**LOBSTER & MUSHROOM DUMPLING 12**

Lobster Shell Dashi, Matsutake, Roasted Garlic Oil, Pickled Radish, Negi

**SHORT RIB AGNOLOTTI 27**

Salt-Baked Celery Root, Miso Butter, Pomegranate, Hazelnut, Nori Gremolata, Fennel

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**NIGIRI SPECIALS**

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   Toro   Wild Yellowtail*	Hokkaido	9/10
Toro Tataki   Seared Bluefin*	Baja	10
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**

**SAUVIGNON BLANC/SEMILLON - FRENCHTOWN FARMS 2022 15**  
from North Yuba, California -  
*Apricot, Chamomile Tea, Nutty*