



KONBU CELERY ROOT SOUP 12
Chili Crunch, Furikake, Chives,
Sunchoke Chips, Kizami Nori

KANPACHI CARPACCIO* 26
Pomegranate, Chili Oil,
Burnt Nori Oil, Black Lava Salt,
Garlic Cream, Chili Threads,
Citrus, Arare, Togarashi

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

CHAWANMUSHI 16
Smoked Scallop, Negi,
Black Trumpet Mushroom,
Pickled Radish

**HOT HONEY
BRUSSELS SPROUTS 16**
Gochujang, Chives, Furikake,
Macadamia Dukkah,
Meyer Lemon Aioli

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Spain	8/10/11
Hagatsuo Striped Bonito*	Kagoshima	8
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	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
Sawara King Mackerel*	Chiba	9
Sayori Japanese Halfbeak*	Aomori	9
Sturgeon Trio*	California	12
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	13
Tako Octopus	Hyogo	6.5
Tennen Buri Toro Wild Yellowtail*	Hokkaido	9/10
Toro Tataki Seared Bluefin*	Spain	10
Umimasu Ocean Trout*	Scotland	7
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	12

WINE BY THE GLASS FEATURE

DOMAINE TESSIER ROMORANTIN 2023 18
from Cour-Cheverny, France -
Apple & Underripe Apricot, Fino Sherry, Wet Stone