



**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<sup>EACH</sup>  
 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	12
King Salmon*	New Zealand	7
Kinmedai   Golden Eye Snapper*	Chiba	9
Kuromutsu   Black Seaperch*	Shizuoka	13
Madai   Sea Bream*	Ehime	7
Saba   Japanese Mackerel*	Fukuoka	6
Sawara   King Mackerel*	Chiba	9
Sayori   Japanese Halfbeak*	Aomori	9
Sturgeon Trio*	California	12
Shima Aji & Truffle   Jack Mackerel + Truffle*	Ehime	13
Shirako   Cod Milt*	Hokkaido	8
Shiro Sake   White Salmon*	Shizuoka	9
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	14
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*