SPECIALS

WEDNESDAY FEBRUARY 25

*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

TOKYO TURNIP SOUP 12
Shiso Oil, Saku Saku, Arare, Shimeji Mushroom, Micro Kale

SAKE CARPACCIO* 26
Ikura, Cucumber, Lemon, Yuzu Vinaigrette, Shiso Oil, Shiso Pistou

HOKKAIDO SCALLOP CRUDO* 25
Preserved Mandarinquat, Garlic Chives, Blood Orange, Arare, Cilantro, Nori Chips

LOVE YOUR HERITAGE ROLL* 17
Crab, Shrimp Tempura, Cucumber; Avocado, Hamachi, Arare, Wasabi Cream, Tobiko, Chives

UBE TEMPURA 15
Edamame Hummus, Snap Peas, Chili Crunch, Pickled Radish

SOY BRAISED BEEF CHEEK 26
Creamy Miso Polenta, Pickled Fennel, Shiso Oil, Nori Gremolata

NIGIRI SPECIALS

Ankimo | Monkfish Liver*	Akita	10
Akami & Caviar | Bluefin + Caviar*	Spain	13
Chutoro | **Toro** | **Otoro** | **Kamatoro** | Bluefin*	Spain	8/9/10/11
Hirame | Flounder*	S. Korea	6
Hotaru Ika | Firefly Squid*	Toyama	6
Hotate | Fresh Scallop*	Hokkaido	10
Kamasu | Barracuda*	Chiba	7
Kanpachi | Amberjack*	Fukuoka	7
King Salmon*	New Zealand	7
Kinmedai | Golden Eye Snapper*	Chiba	8
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
Shima Aji & Truffle | Jack Mackerel + Truffle*	Ehime	13
Shiro Sake | White Salmon*	Shizuoka	9
Tako | Octopus	Hyogo	6.5
Tennen Buri | Wild Yellowtail*	Hokkaido	9
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

RYME VERMENTINO 2023 14
from Las Brisas Vineyard in Carneros, CA -
Pineapple Upside-Down Cake, Orange Pith, Chamomile Tea