



*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 foodborne illness, especially if you have certain medical conditions

SPECIALS

WEDNESDAY MARCH 11

GREEN GARLIC SOUP 12
 Grilled Asparagus, Basil Oil,
 Pickled Green Garlic, Nori Frites

SPRING ONION TEMPURA 17
 Carrot Harissa, Pickled Fresno,
 Frisée Salad, Chile-Garlic Almond,
 Grilled Scallion Aioli, Mint

KANPACHI CARPACCIO* 26
 Miso Nashi Purée, Asian Pear,
 Shichimi Togarashi, Arare,
 Cilantro, Shiso Oil, Lime

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

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

NIGIRI SPECIALS

| | | |
|---|-------------|--------|
| Akami & Caviar Bluefin + Caviar* | Spain | 13 |
| Ankimo Monkfish Liver* | Akita | 10 |
| Chutoro Toro Otoro Bluefin* | Spain | 8/9/10 |
| Hagatsuo Striped Bonito* | Kagoshima | 8 |
| Hirame Flounder* | S. Korea | 6 |
| Hotaru Ika Firefly Squid* | Toyama | 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 |
| 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 |
| Sturgeon Trio* | California | 12 |
| 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

PORMENOR WHITE BLEND 2023 13
 from Duoro, Portugal -
Apicot, Lemon & Lime Zest, Salty Minerality