



* 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

FRIDAY MARCH 20

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

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

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

SCALLOP CROQUETTES 18
Plum Wine Katsu, Ao Nori, Blistered Shishito Pepper Aioli, Micro Green Salad, Toasted Bonito

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

IBERICO KASHIRA KUSHI YAKI 16
Den Miso Tare, Togarashi, Basil-Mint Pistou, Grilled Lemon

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Akami & Caviar Bluefin + Caviar*	Spain	13
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
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
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

DOMAINE ROGER NEVEU SANCERRE 2024 18
Sauvignon Blanc from France -
Stone Fruit, Passion Fruit, Flinty/Chalky Minerality