



\* 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

SATURDAY MARCH 21

**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   Otoro   Kamatoro   Bluefin*	Spain	8/10/11
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   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 ROGER NEVEU SANCERRE 2024** 18  
Sauvignon Blanc from France -  
*Stone Fruit, Passion Fruit, Flinty/Chalky Minerality*