



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

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

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

NIGIRI SPECIALS

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| Ankimo Monkfish Liver* | Akita | 10 |
| Akami & Caviar Bluefin + Caviar* | Spain | 13 |
| Chutoro Otoro Kamatoro Bluefin* | Spain | 8/10/11 |
| Hirame Flounder* | S. Korea | 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

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