



*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

TUESDAY MARCH 24

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

UNI TOAST* 21
 English Pea, Cured Trout Roe,
 Pickled Red Onion, Arare,
 Furikake Focaccia

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
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