



\*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 25

**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

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

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## 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
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

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## WINE BY THE GLASS FEATURE

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