



**GREEN GARLIC SOUP 12**  
Roasted 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

**SHIOZAKE SALMON\* 26**  
Springtime Congee, Furikake,  
Truffled English Peas, Basil Oil,  
Pickled Radish

**SESAME GRILLED ASPARAGUS\* 16**  
Yuzu Hollandaise, Kru Dukkah,  
Fried Leeks, Grilled Lemon

## NIGIRI SPECIALS

Ankimo   Monkfish Liver*	Akita	10
Akami & Caviar   Bluefin + Caviar*	Spain	13
Chutoro   Toro   Otoro   Kamatoro   Bluefin*	Spain	8/9/10/11
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

**UMANI RONCHI 'VELLODORO' PECORINO 2024** 14  
White Wine from Abruzzo, Italy -  
*Green Apple, Sea Salt, Lemon*