



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

AGE AYU 20
 Daikon, Shiso, Ponzu,
 Grilled Lemon

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

MISO MUSHROOM GNOCCHI 25
 Morel Mushroom, Chives,
 Pickled Ramps, English Pea,
 Shiso-Ramp Purée

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
Kisu Japanese Whiting*	Chiba	9
Kuromutsu Black Seaperch*	Shizuoka	13
Madai Sea Bream*	Ehime	7
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

WINE BY THE GLASS FEATURE

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