



BLUEFIN TUNA CRUDO* 27
 Kochujan Aioli, Saku Saku,
 Garlic & Yuzu Sauce, Shallot,
 Cucumber, Chili Oil, Shiso Oil,
 Black Lava Salt

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

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

AGE AYU 20
 Daikon, Shiso, Ponzu, Lemon

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

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
Iwashi Sardine*	Chiba	7
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
Sakuramasu Cherry Salmon*	Hokkaido	10
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