



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

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

AGE AYU 20
 Daikon, Shiso, Ponzu, Lemon

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

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

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
Sakuramasu Cherry Salmon*	Hokkaido	10
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 Toro Wild Yellowtail*	Hokkaido	9/10
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

PORMENOR WHITE BLEND 2023 13
 from Duoro, Portugal -
Apricot, Lemon & Lime Zest, Salty Minerality