



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

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

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
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
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