



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

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|--|-------------|---------|
| Akami & Caviar Bluefin + Caviar* | Spain | 13 |
| Chutoro Otoro Kamatoro Bluefin* | Spain | 8/10/11 |
| Hirame Flounder* | S. Korea | 6 |
| Hotate Fresh Scallop* | Hokkaido | 10 |
| Hotaru Ika Firefly Squid* | Toyama | 6 |
| Kamasu Barracuda* | Chiba | 7 |
| Katsuo Skipjack* | Kagoshima | 8 |
| 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 |
| 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 | 9/11 |
| 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