



**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

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

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

**AGE AYU 20**  
 Daikon, Shiso, Ponzu, Lemon

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

## NIGIRI SPECIALS

Akami & Caviar   Bluefin + Caviar*	Spain	13
Chutoro   Toro   Otoro   Kamatoro   Bluefin*	Spain	8/9/10/11
Hirame   Flounder*	S. Korea	6
Hotate   Fresh Scallop*	Hokkaido	10
Hotaru Ika   Firefly Squid*	Toyama	6
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
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
Tarabagani   King Crab*	Norway	13
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

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