



\*Served raw or undercooked or contains raw or undercooked ingredients.  
 \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

# SPECIALS

FRIDAY MAY 15

**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

**SANSHO GRILLED LAMB CHOPS\* 24**  
 Potato-Leek Soubise, Mint,  
 English Pea, Romanesco,  
 Fresno Chile, Preserved Lemon

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## NIGIRI SPECIALS

Akami & Caviar   Bluefin + Caviar*	Spain	13
Chutoro   Toro   Otoro   Kamatoro   Bluefin*	Spain	8/9/10/11
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
Kisu   Japanese Whiting*	Chiba	9
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   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

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## WINE BY THE GLASS FEATURE

**KATSUNUMA KOSHU 2024** 18  
 from Yamanashi, Japan -  
 Yuzu, Grapefruit Pith, Sea Salt