



**ROASTED LEEK & SHIITAKE CHOWDER** 12  
Tofu, Chives, Mizuna, Furikake Frites, Shiso Oil

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

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

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

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

## 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
Kuromutsu   Black Seaperch*	Shizuoka	13
Madai   Sea Bream*	Ehime	7
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

## WINE BY THE GLASS FEATURE

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

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