



\*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

**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         |
| 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        |

## WINE BY THE GLASS FEATURE

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