



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

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

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

**SUMMER YASAI YAKI 16**  
Toy Box Squash, Fried Tofu, Snap Pea, Pepitas, Mint, Toasted Sesame Emulsion

**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
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
Shima Aji & Truffle   Jack Mackerel + Truffle*	Ehime	13
Shiro Sake   White Salmon*	Shizuoka	9
Sturgeon Trio*	California	12
Tako   Octopus	Hyogo	6.5
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*