



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

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

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

TEMPURA SQUASH BLOSSOMS 18
Grilled Squash Stuffing, Basil,
Yuzu-Jalapeño Crème Fraiche,
Blistered Cherry Tomatoes

LOBSTER PO'BOY TOAST* 22
Furikake Focaccia, Gochujang,
Napa Cabbage Slaw, Tobiko,
Pickled Jalapeños

**SANSHO GRILLED
LAMB CHOPS* 24**
Balsamic Tare, Den Miso,
Corn Purée, Pistachio Gremolata,
Tempura Green Tomatoes, Mint

NIGIRI SPECIALS

Aji Horse Mackerel*	Ehime	7
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
Ishidai Knifejaw*	Nagasaki	7
Kamasu Barracuda*	Chiba	7
King Salmon*	New Zealand	7
Kinmedai Golden Eye Snapper*	Chiba	8
Kisu Japanese Whiting*	Chiba	9
Kuromutsu Black Seaperch*	Shizuoka	13
Madai Sea Bream*	Ehime	7
Saba Japanese Mackerel*	Fukuoka	6
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	13
Shiro Sake White Salmon*	Shizuoka	9
Sturgeon Trio*	California	12
Tachiuo Belt Fish*	Chiba	10
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

WINE BY THE GLASS FEATURE

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

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