



**JAPANESE CURRY
CAULIFLOWER SOUP 10**
Age Nasu, Chili Crunch, Mizuna,
Pickled Shallot, Basil Oil

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

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

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**
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
Madai Sea Bream*	Ehime	7
Saba Japanese Mackerel*	Fukuoka	6
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	14
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

STOLPMAN VINEYARDS "UNI" 2024 15
Chardonnay/Roussane blend from Santa Barbara County, CA -
Underripe Stone Fruit, Pineapple, Sea Brine