



**JAPANESE CURRY
CAULIFLOWER SOUP 10**

Age Nasu, Chili Crunch, Mizuna,
Pickled Shallot, Basil Oil

BLISTERED SHISHITO PEPPER 14

Kimchi Romesco, Kru Dukkah,
Roasted Garlic Oil, Micro Greens

HEIRLOOM TOMATO SALAD 17

Bone Marrow Mousse,
Basil-Sunflower Pesto,
Squid Ink Rice Cracker,
Preserved Lemon,
Furikake Focaccia

HAMACHI CRUDO* 26

Heirloom Tomato, Cucumber,
Ponzu, Olive Oil, Trout Roe,
Miso Mustard, Shiso,
Black Lava Salt

TEMPURA SQUASH BLOSSOMS 18

Grilled Squash Stuffing, Basil,
Yuzu-Jalapeño Crème Fraîche,
Blistered Cherry Tomatoes

MISO YAKI BLACK COD 24

Summer Squash Soubise,
Pickled Fresno Chile, Fried Leeks,
Grilled Toy Box Squash, Mint

NIGIRI SPECIALS

Akami & Caviar Bluefin + Caviar*	Baja	13
Aodai Blue Snapper*	Kanagawa	8
Chutoro Toro Otoro Kamatoro Bluefin*	Baja	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
Kisu Japanese Whiting*	Chiba	9
Madai Sea Bream*	Ehime	7
Managatsuo Silver Pomfret*	Yamaguchi	10
Saba Japanese Mackerel*	Fukuoka	6
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	13
Shiro Sake White Salmon*	Nagasaki	10
Sturgeon Trio*	California	12
Tachiuo Belt Fish*	Chiba	10
Tako Octopus	Hyogo	6.5
Toro Tataki Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	7
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	12

WINE BY THE GLASS FEATURE

FUSO 'SPUMA!' LAMBRUSCO DI SORBARA NV	14
Pet-Nat from Emilia Romagna, Italy - Tart Raspberry, Quince Jam, Citrus Zest	