



* 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.

SPECIALS

SATURDAY JULY 25

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
Anago Salt Water Conger Eel	Nagasaki	12
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

DOMAINE DE LA RENARDIÈRE SAVAGNIN 2022	20
White wine from Jura, France - <i>Crunchy White Peach, Wet Stone, Sea-Breeze</i>	