



**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

**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

**HAMACHI CRUDO\* 26**

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

## 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        |
| 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        |
| Tako   Octopus                                 | Hyogo       | 6.5       |
| Toro Tataki   Seared Bluefin*                  | Baja        | 10        |
| Umimasu   Ocean Trout*                         | Scotland    | 7         |
| Wagyu   A5 Japanese Beef*                      | Kagoshima   | 12        |

## WINE BY THE GLASS FEATURE

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