



#### 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

#### HAMACHI CRUDO\* 26

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

#### 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        |
| 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        |
| 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         |
| Uni   Sea Urchin*                              | Hokkaido    | 12        |
| Wagyu   A5 Japanese Beef*                      | Kagoshima   | 12        |

## WINE BY THE GLASS FEATURE

#### PERCH WINE CO. CHENIN BLANC 2025

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White Wine from the Wilson Vineyard in Clarksburg, CA -  
Yellow Apple, White Flower, Beeswax