SPECIALS

TUESDAY SEPTEMBER 29

*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 foodborn illness, especially if you have certain medical conditions

BEET SOUP 10
Kombu Crème Fraîche,
Ao Nori Toasted Walnuts,
Beet Chips, Fried Mint, Chives

HOTATE BUTTER* 10
Uni Cream, Preserved Lemon,
Pickled Chanterelles, Negi,
Squid Ink Tuille

DUCK LIVER MOUSSE 18
Jimmy Nardello Jam, Puffed Rice,
Chives, Red Wheat Focaccia

BLISTERED SHISHITO PEPPERS 14
Kimchi Romesco, Kru Dukkah,
Roasted Garlic Oil, Micro Greens

HAMACHI CRUDO* 26
Heirloom Tomato, Cucumber,
Ponzu, Olive Oil, Trout Roe,
Miso Mustard, Shiso,
Black Lava Salt

MISO YAKI BLACK COD 24
Parsnip Soubise, Arugula Pesto,
Sunchoke Chips, Broccolini,
Pickled Fresno Chile

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
Sanma | Pike Mackerel*	Hokkaido	6
Shima Aji & Truffle | Jack Mackerel + Truffle*	Ehime	13
Shirauo | Icefish*	Miyagi	7
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

PIERO MANCINI VERMENTINO 2025 15
from Sardinia, Italy -
Crisp Nectarine, Toasted Almond, Salty Minerality