



*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

WEDNESDAY JUNE 9

CHILLED CORN SOUP 8
red bell pepper, radish, shigoku

BAY SHRIMP WONTON 11
tomato ponzu, nasturtium

WATERMELON SALAD 16
soft shell shrimp, pickled melon,
watermelon radish, jalapeno aioli

HEIRLOOM TOMATO & HOKKAIDO SCALLOP SALAD* 21
uni cream, shiso, evoo,
shio kombu, trout roe

AGE AYU 16
grilled lemon, ponzu

FRIED QUAIL FRIED RICE* 21
nuts & seeds, forbidden fried rice,
a nest

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Fluke*	S. Korea	5
Hotate Fresh Scallop*	Hokkaido	8
Isaki Threeline Grunt*	Oita	6
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Kona	5.5
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Ehime	8
Madai Sea Bream*	Kumamoto	5
Saba Japanese Mackerel*	Chiba	6.5
Sawara King Mackerel*	Oita	6
Shima Aji Jack Mackerel*	Ehime	6
Sturgeon Trio*	California	11
Tako Octopus	Spain	5
Umimasu Ocean Trout*	Scotland	5
Uni Sea Urchin*	U.S./Japan	9/12
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERTS

TROPICAL SORBET	5
Passionfruit Strawberry Pineapple	
LAVENDER PANNA COTTA	10
Cherries Blueberries Macadamia Nut White Chocolate-Honey Sauce	
MOCHI BROWNIE	10
Vanilla Ice Cream Blackberry Chocolate Sauce	
TEMPURA CHEESECAKE	13
Matcha Ice Cream Strawberry Berry Sauce	
JAPANESE TEA SERVICE	15
Lemon & Ginger Cake Genmaicha Ice Cream Matcha Shortbread Berry Creme Fraiche served with Cup of Green Tea	