



*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

FRIDAY JULY 9

DENGAKU NASU 9
cherry tomato vinaigrette, basil

UNI PANNA COTTA* 17
california uni, nori crisps

AGE AYU 16
grilled lemon, ponzu

FISH & CHIPS 17
miso cured rock cod, smashed fingerlings, remoulade, fermented hot sauce

SEARED SCALLOPS 26
sakura smoke, ikura, chilled tomato bisque, chives

FRIED QUAIL FRIED RICE* 23
nuts & seeds, forbidden fried rice, a nest

YASAI YAKI 11
corn, mushrooms, carrot, red bell pepper, summer squash, green bean, fingerling potato, spicy sesame dressing

NIGIRI SPECIALS

| | | |
|--|-------------|------|
| Chutoro Otoro Kamatoro Bluefin* | Baja | AQ |
| Ankimo Monkfish Liver* | East Coast | 6 |
| Hirame Fluke* | S. Korea | 5 |
| Hotate Fresh Scallop* | Hokkaido | 8 |
| Isaki Threeline Grunt* | Oita | 6 |
| Kamasu Barracuda* | Chiba | 7 |
| Kanpachi Amberjack* | Kona | 5.5 |
| Katsuo Skipjack Tuna* | Kochi | 6 |
| King Salmon* | New Zealand | 5.5 |
| Kinmedai Golden Eye Snapper* | Ehime | 8 |
| Madai Sea Bream* | Kumamoto | 5 |
| Mentaiko Spicy Cod Roe* | Fukuoka | 5 |
| Saba Japanese Mackerel* | Chiba | 6.5 |
| 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

| | |
|---|----|
| PEACH SORBET | 5 |
| Pickled Peach, Shiso | |
| LAVENDER PANNA COTTA | 10 |
| Cherries Blueberries Almond White Chocolate-Honey Sauce | |
| MISO NECTARINE COBBLER | 10 |
| Pickled Nectarine, Crumble, Grilled Corn Ice Cream | |
| MOCHI BROWNIE | 10 |
| Vanilla Ice Cream Blackberry Chocolate Sauce | |
| TEMPURA CHEESECAKE | 13 |
| Matcha Ice Cream Strawberry Berry Sauce | |