



- |  |   |
|--|---|
| <b>BEIGNET*</b> 9<br>uni cream, nori tempura, preserved lemon, trout roe                           | <b>DUNGENESS CRAB "WONTON"</b> 10<br>kaluga caviar, preserved lemon, yuzu, turnip                   |
| <b>HOTATE BUTTER*</b> 9 per piece<br>hokkaido scallop, black trumpet, snap pea, black garlic cream | <b>PETRALE SOLE</b> 17<br>herbaceous salad, almond, tangy dressing                                  |
| <b>TORO TATAKI*</b> 20<br>yuzu soy, sesame-garlic  | <b>PORK BELLY NABE</b> 21<br>miso yaki pork belly, winter vegetables, teriyaki, rue & foresman rice |
| <b>KABOCHA TEMPURA</b> 11<br>yuzu tsuyu, daikon, ginger  |   |

## NIGIRI SPECIALS

<b>Chutoro</b>   Toro   Otoro   Kamatoro   Bluefin*	Baja	AQ
<b>Hirame &amp; Ankimo</b>   Fluke w/Liver Torchon*	S. Korea	8
<b>Hotate</b>   Fresh Scallop*	Hokkaido	8
<b>Isaki &amp; Truffle</b>   Threeline Grunt w/Truffle*	Oita	10
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>Kanpachi</b>   Amberjack*	Fukuoka	6.5
<b>King Salmon*</b>	New Zealand	5.5
<b>Kinmedai</b>   Golden Eye Snapper*	Chiba	8
<b>Madai</b>   Sea Bream*	Ehime	5
<b>Saba</b>   Japanese Mackerel*	Chiba	6.5
<b>Shima Aji</b>   Jack Mackerel*	Ehime	7
<b>Shiokko</b>   Young Yellowtail*	Fukuoka	7
<b>Sturgeon Trio*</b>	California	11
<b>Tako</b>   Octopus	Spain	5
<b>Umimasu</b>   Ocean Trout*	Scotland	5
<b>Unagi Shirayaki</b>   Grilled Eel	Shizuoka	10
<b>Uni</b>   Sea Urchin*	Santa Barbara	9
<b>Wagyu</b>   A5 Japanese Beef*	Kagoshima	11

## DESSERTS

<b>APPLE CIDER DOUGHNUT</b> Vanilla Ice Cream   Miso Caramel	7
<b>KOMBU CREME BRULEE</b> Persimmon   Candied Kombu   Shiso	10
<b>ORANGE-CARDAMOM CAKE</b> Pistachio-Matcha Creme Fraiche   Genmaicha Gelato   Blood Orange   Candied Pistachio	12
<b>MOCHI BROWNIE</b> Vanilla Ice Cream   Blackberry   Chocolate Sauce	10
<b>TEMPURA CHEESECAKE</b> Matcha Ice Cream   Strawberry   Berry Sauce	13
<b>PERSIMMON SORBET</b>	5