



**CHANTERELLE BEIGNET\*** 12ea.  
Nori Crisp, Kaluga Caviar

**TORO CRISPY RICE\*** 11ea.  
Yuzu Miso Cream, Kizami

**NANTES CARROT SOUP** 9  
Black Trumpet Mushroom,  
Truffled Crème Fraîche, Thyme

**PAN SEARED SALMON** 17  
Daikon, Meyer Lemon,  
Creamy Miso Dashi

## NIGIRI SPECIALS

<b>Amaebi</b>   Live Spot Prawn*	San Diego	AQ
<b>Anago</b>   Sea Eel	Chiba	8
<b>Ankimo</b>   Monkfish Liver*	Akita	10
<b>Chutoro   Otoro   Kamatoro</b>   Bluefin*	Baja	AQ
<b>Hirame</b>   Flounder*	S. Korea	6
<b>Hotate</b>   Fresh Scallop*	Hokkaido	8
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>Kanpachi</b>   Amberjack*	Baja	7
<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*	Fukuoka	6
<b>Sawara</b>   King Mackerel*	Chiba	7
<b>Shima Aji &amp; Truffle</b>   Jack Mackerel & Truffle*	Ehime	13
<b>Sturgeon Trio*</b>	California	11
<b>Tako</b>   Octopus	Hyogo	6.5
<b>Tarabagani</b>   King Crab*	Norway	11
<b>Tennen Buri   Toro</b>   Wild Winter Yellowtail*	Hokkaido	8/10
<b>Toro Tataki</b>   Seared Bluefin*	Baja	10
<b>Umimasu</b>   Ocean Trout*	Scotland	5
<b>Uni</b>   Sea Urchin*	Hokkaido	12
<b>Wagyu</b>   A5 Japanese Beef*	Miyazaki	11

## WINE BY THE GLASS FEATURE

**DOMAINE HIPPOLYTE REVERDY SANCERRE 2022** 20  
Sauvignon Blanc from Loire Valley, France -  
Grapefruit, Lemon Zest, Chalky Limestone