



DUNGENESS CRAB WONTON* 12
 Preserved Lemon, Caviar,
 Radish

KOBUJIME BEET SALAD 18
 Yuzu Ricotta, Pistachio, Mint

WINTER SQUASH SOUP 9
 Black Trumpet Mushroom,
 Pickled Turnip, Roasted Pepita,
 Truffled Crème Fraîche

SAKE STEAMED MUSSELS 20
 Tomato Dashi, Grilled Lemon,
 Red Wheat Focaccia

NIGIRI SPECIALS

| | | |
|--|-------------|------|
| Ankimo Monkfish Liver* | Akita | 10 |
| Chutoro Otoro Kamatoro Bluefin* | Baja | AQ |
| Hirame Flounder* | S. Korea | 6 |
| Hotate Fresh Scallop* | Hokkaido | 8 |
| Inada Young Yellowtail* | Fukuoka | 6.5 |
| Kamasu Barracuda* | Chiba | 7 |
| Kanpachi Amberjack* | Baja | 7 |
| Kinmedai Golden Eye Snapper* | Chiba | 8 |
| King Salmon* | New Zealand | 5.5 |
| Madai Sea Bream* | Ehime | 5 |
| Saba Japanese Mackerel* | Fukuoka | 6 |
| Sayori Japanese Halfbeak* | Iwate | 8 |
| Shima Aji & Truffle Jack Mackerel & Truffle* | Ehime | 13 |
| Shirako Zuke Marinated Cod Milt* | Hokkaido | 8 |
| Sturgeon Trio* | California | 11 |
| Tako Octopus | Hyogo | 6.5 |
| Tennen Buri Toro Wild Winter Yellowtail* | Hokkaido | 8/10 |
| Toro Tataki Seared Bluefin* | Baja | 10 |
| Umimasu Ocean Trout* | Scotland | 5 |
| Uni Sea Urchin* | Hokkaido | 12 |
| Wagyu A5 Japanese Beef* | Miyazaki | 11 |
| Yari Ika & Mentaiko Spear Squid & Cod Roe* | Chiba | 7 |

WINE BY THE GLASS FEATURE

UNION SACRE GEWURZTRAMINER 2022 13
 from Arroyo Seco, California -
Orange Blossom, Honey Suckle, Chamomile