



DUNGENESS CRAB WONTON* 12
 Preserved Lemon, Caviar, Radish

KOBUJIME BEET SALAD 17
 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

MISO YAKI PORK BELLY 22
 Sunchoke Puree, Frisee,
 Black Trumpet Mushroom,
 Cara Cara Orange

BRAISED BEEF CHEEK 21
 Mushroom Congee, Nantes Carrot,
 Salt-Baked Celery Root,
 Pickled Fennel

NIGIRI SPECIALS

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|---|-------------|-----|
| Anago Sea Eel | Chiba | 8 |
| Ankimo Monkfish Liver* | Akita | 10 |
| Chutoro Otoro Kamatoro Bluefin* | Baja | AQ |
| Hirame Flounder* | S. Korea | 6 |
| Hotaru Ika Firefly Squid* | Toyama | 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 |
| Sawara King Mackerel* | Chiba | 7 |
| Sayori Japanese Halfbeak* | Iwate | 8 |
| Shima Aji & Truffle Jack Mackerel & Truffle* | Ehime | 13 |
| Sturgeon Trio* | California | 11 |
| Tako Octopus | Hyogo | 6.5 |
| Tennen Buri Wild Winter Yellowtail* | Hokkaido | 8 |
| Toro Tataki Seared Bluefin* | Baja | 10 |
| Umimasu Ocean Trout* | Scotland | 5 |
| Uni Sea Urchin* | Hokkaido | 12 |
| Wagyu A5 Japanese Beef* | Miyazaki | 11 |

WINE BY THE GLASS FEATURE

PIEVALTA VERDICCHIO 2020 13
 from Marche, Italy -
Peach, Lime, Salty Minerality