



**DUNGENESS CRAB WONTON\*** 12  
 Preserved Lemon, Caviar, Radish

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

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

**KOBUJIME BEET SALAD** 17  
 Yuzu Ricotta, Pistachio, Mint

**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

<b>Anago</b>   Sea Eel	Chiba	8
<b>Ankimo</b>   Monkfish Liver*	Akita	10
<b>Chutoro</b>   <b>Otoro</b>   <b>Kamatoro</b>   Bluefin*	Baja	AQ
<b>Hirame</b>   Flounder*	S. Korea	6
<b>Hotate</b>   Fresh Scallop*	Hokkaido	8
<b>Inada</b>   Young Yellowtail*	Fukuoka	6.5
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>Kanpachi</b>   Amberjack*	Baja	7
<b>Kinmedai</b>   Golden Eye Snapper*	Chiba	8
<b>King Salmon*</b>	New Zealand	5.5
<b>Madai</b>   Sea Bream*	Ehime	5
<b>Saba</b>   Japanese Mackerel*	Fukuoka	6
<b>Sawara</b>   King Mackerel*	Chiba	7
<b>Sayori</b>   Japanese Halfbeak*	Iwate	8
<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>Tennen Buri</b>   <b>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

**CHATEAU CAMBON GAMAY PÉT-NAT 2022** 16  
 from Beaujolais, France -  
*Raspberry, Green Strawberry, Rose Petal*