



DUNGENESS CRAB WONTON* 12
Preserved Lemon, Caviar, Radish

UNI PANNA COTTA* 24
Fort Bragg Uni, Arare,
Tempura Crisps, Nori Chips,
Red Wheat Focaccia

TOKYO TURNIP SOUP 9
Maitake Mushroom,
Pickled Turnip, Carrot Top Purée,
Sunchoke Chips

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

MISO YAKI PORK BELLY 22
Sunchoke Puree, Frisée,
Hedgehog Mushroom,
Cara Cara Orange

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

NIGIRI SPECIALS

Aburi Hotate Miso Zuke Marinated Scallop*	Hokkaido	9
Aburi Saba Marinated Japanese Mackerel*	Fukuoka	6
Anago Sea Eel	Chiba	8
Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame & Ankimo Flounder & Monkfish Liver*	S. Korea	8
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
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
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