



*Served raw or undercooked or contains raw or undercooked ingredients.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SPECIALS

SUNDAY FEBRUARY 25

DUNGENESS CRAB WONTON* 12
Preserved Lemon, Caviar, Radish

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

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

KOBUJIME BEET SALAD 17
Yuzu Ricotta, Pistachio, Mint

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

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

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

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 Toro 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
Sayori Japanese Halfbeak*	Iwate	8
Shima Aji & Truffle Jack Mackerel & Truffle*	Ehime	13
Sturgeon Trio*	California	11
Tako Octopus	Hyogo	6.5
Tennen Buri Toro Wild Winter Yellowtail*	Hokkaido	8/10
Umimasu Ocean Trout*	Scotland	5
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Miyazaki	11

WINE BY THE GLASS FEATURE

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

13