



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

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

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

**HOTATE BUTTER\*** 11 per piece  
 Black Garlic Cream Sauce,  
 Yellowfoot Chanterelle,  
 Cured Trout Roe, Lemon

**WINTER SQUASH TEMPURA** 13  
 Red Kuri + Delicata Squash,  
 Pepita Aioli, Dukkah

## NIGIRI SPECIALS

<b>Aburi Saba</b>   Marinated Japanese Mackerel*	Fukuoka	6
<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>Hotaru Ika</b>   Firefly Squid*	Toyama	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>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

**AMITY VINEYARDS WHITE PINOT NOIR 2021** 13  
 from Willamette Valley, Oregon -  
*Strawberry, White Peach, Marzipan*