



DUNGENESS CRAB WONTON* 12
 Preserved Lemon, Caviar, Radish

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

SPRING ONION TEMPURA 13
 Kimchi Romesco, Kaiware,
 Almonds

GRILLED LOCAL ASPARAGUS* 12
 Green Garlic Aioli, Nori Goma,
 Fava Sprout

KRU CAESAR SALAD 15
 Little Gem Lettuce, Ajitama,
 Tofu Dressing, Toasted Bonito,
 Cured Jidori, 'Kruton'

NIGIRI SPECIALS

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|--|-------------|------|
| 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 |
| 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 |
| 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 |
| Toro Tataki Seared Bluefin* | Baja | 10 |
| Umimasu Ocean Trout* | Scotland | 5 |
| Uni Sea Urchin* | Hokkaido | 12 |
| Wagyu A5 Japanese Beef* | Miyazaki | 11 |
| Yari Ika & Mentaiko Spear Squid & Cod Roe* | Chiba | 7 |

WINE BY THE GLASS FEATURE

DOMAINE TEMPIER BANDOL ROSE 2022 20
 from Provence, France -
Guava, White Peach, Jasmine