



DUNGENESS CRAB WONTON* 12
Preserved Lemon, Caviar, Radish

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

**GREEN GARLIC-
ASPARAGUS SOUP** 10
Pickled Green Garlic,
Kizami Nori, Mint Oil, Negi

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

SPRING ONION TEMPURA 13
Kimchi Romesco, Kaiware,
Almonds

NIGIRI SPECIALS

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
Sayori Japanese Halfbeak*	Iwate	8
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