



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

**GREEN GARLIC SOUP** 10  
 Asparagus, Kizami Nori,  
 Pickled Green Garlic, Mint Oil

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

**SPRING ONION TEMPURA** 13  
 Kimchi Romesco, Kaiware,  
 Almonds

**GRILLED LOCAL ASPARAGUS\*** 12  
 Roasted Leek Aioli, Nori Goma,  
 Fava Sprout

**SEARED SCALLOPS\*** 30  
 English Pea Puree, Kizami Wasabi,  
 Snap Pea Ohitashi, Baby Radish,  
 Cured Trout Roe

## NIGIRI SPECIALS

<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>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>Saba</b>   Japanese Mackerel*	Fukuoka	6
<b>Sayori</b>   Japanese Halfbeak*	Iwate	8
<b>Sawara</b>   King Mackerel*	Chiba	7
<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
<b>Yari Ika &amp; Mentaiko</b>   Spear Squid & Cod Roe*	Chiba	7

## WINE BY THE GLASS FEATURE

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