



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,
 Pea Shoots

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

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
Inada Young Yellowtail*	Fukuoka	6.5
Kanpachi Amberjack*	Baja	7
Kinmedai Golden Eye Snapper*	Chiba	8
King Salmon*	New Zealand	5.5
Madai Sea Bream*	Ehime	6.5
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

WINE BY THE GLASS FEATURE

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