



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

GRILLED LOCAL ASPARAGUS* 12
 Roasted Leek Aioli, Nori Goma,
 Pea Shoots

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

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

SPRING ONION TEMPURA 13
 Kimchi Romesco, Kaiware,
 Almonds

NIGIRI SPECIALS

Anago Smoked Sea Eel	Chiba	8
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
Shima Aji & Truffle Jack Mackerel & Truffle*	Ehime	13
Sturgeon Trio*	California	11
Tako Octopus	Hyogo	6.5
Tennen Buri Wild Winter Yellowtail*	Hokkaido	8
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