



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 Sprouts

**HOKKAIDO SCALLOP
CEVICHE*** 22
Coconut, Ramp, Thai Chili,
Cilantro, Mint

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Toro Bluefin*	Baja	AQ
Hirame Flounder*	S. Korea	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
Shima Aji & Truffle Jack Mackerel & Truffle*	Ehime	13
Sturgeon Trio*	California	11
Tako Octopus	Hyogo	6.5
Toro Tataki Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	5
Unagi Shirayaki Smoked + Grilled Eel	Shizuoka	10
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