



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

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

TEMPURA ASPARAGUS* 13
Roasted Leek Aioli, Almond Dukkah,
Buri Bottarga

GYUTAN YAKI 14
Soy-Braised Beef Tongue,
Cilantro-Scallion Sauce,
Pickled Scarlet Turnip

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

NIGIRI SPECIALS

Aburi Saba Torched Japanese Mackerel*	Fukuoka	6.5
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
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

FARM TO GLASS COCKTAIL FEATURE with Frey Ranch

KEEP THE BEET GOING
Frey Ranch Bourbon, Frey Ranch Rye,
Blueberry-Honey, Lemon, Beet

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