



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

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

CRISPY BRUSSELS SPROUTS* 12
Cod Roe Aioli, Chive,
Furikake

SCALLOP & MOREL DUMPLING 11
Shellfish Dashi, Lemon Oil,
Snap Pea

NIGIRI SPECIALS

Aburi Hotate Torched Fresh Scallop*	Hokkaido	8
Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Flounder*	S. Korea	6
Kamasu Barracuda*	Chiba	7
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
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