



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

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

NIGIRI SPECIALS

Anago Smoked Sea Eel	Chiba	8
Chutoro Otoro Kamatoro 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
Tennen Buri Toro Wild Winter Yellowtail*	Hokkaido	8/10
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 17
 Frey Ranch Bourbon, Frey Ranch Rye,
 Blueberry-Honey, Lemon, Beet