



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

ASPARAGUS SOUP 10
Pickled Turnip, Kizami Nori,
Bubu Arare, Mint Oil

SCALLOP & MOREL DUMPLING 11
Ichiban Dashi, Negi,
Lemon Oil

DUCK LIVER MOUSSE 14
Huckleberry Gel,
Red Wheat Focaccia,
Ground Sesame

UNI TORTELLINI 19
Creamy Corn Dashi, Tofu,
Shishito, Fried Shallot

SAKE BRAISED LAMB SHANK 21
Crispy Coconut Congee,
Thai Chili Vinaigrette,
Pickled Carrot + Daikon

NIGIRI SPECIALS

Chutoro Toro Bluefin*	Baja	7/8
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	8
Inada Young Yellowtail*	Fukuoka	6.5
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Baja	7
Kinmedai Golden Eye Snapper*	Chiba	8
King Salmon*	New Zealand	5.5
Kisu Japanese Whiting*	Chiba	8
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 Wild Mature Yellowtail*	Hokkaido	8
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

GRAN MORAINÉ CHARDONNAY 2020 22
from Yamhill-Carlton District, Willamette Valley, Oregon -
Lemon Meringue, Brioche, Pear