



**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

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

## NIGIRI SPECIALS

<b>Chutoro   Otoro   Kamatoro</b>   Bluefin*	Baja	7/9/10
<b>Hirame</b>   Flounder*	S. Korea	6
<b>Hotaru Ika</b>   Firefly Squid*	Toyama	6
<b>Hotate</b>   Fresh Scallop*	Hokkaido	8
<b>Inada</b>   Young Yellowtail*	Fukuoka	6.5
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>Kanpachi</b>   Amberjack*	Baja	7
<b>Kinmedai</b>   Golden Eye Snapper*	Chiba	8
<b>King Salmon*</b>	New Zealand	5.5
<b>Madai</b>   Sea Bream*	Ehime	6.5
<b>Saba</b>   Japanese Mackerel*	Fukuoka	6
<b>Shima Aji &amp; Truffle</b>   Jack Mackerel + Truffle*	Ehime	13
<b>Sturgeon Trio*</b>	California	11
<b>Tako</b>   Octopus	Hyogo	6.5
<b>Tennen Buri</b>   Wild Mature Yellowtail*	Hokkaido	8
<b>Toro Tataki</b>   Seared Bluefin*	Baja	10
<b>Umimasu</b>   Ocean Trout*	Scotland	5
<b>Unagi Shirayaki</b>   Smoked + Grilled Eel	Shizuoka	10
<b>Uni</b>   Sea Urchin*	Hokkaido	12
<b>Wagyu</b>   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*