



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

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

**CORN + SUMMER SQUASH
CHOWDER** 10
Creamy Corn Dashi, Tofu,
Grilled Local Squash, Mint Oil,
Pickled Shishito

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

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

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	7/9/10
Hirame Flounder*	S. Korea	6
Hotaru Ika Firefly Squid*	Toyama	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