



**TEMPURA SQUASH BLOSSOMS\*** 16  
 Miso Roasted Squash,  
 Yuzu-Jalapeno Crème Fraiche,  
 Buri Bottarga, Mint

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

**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

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## NIGIRI SPECIALS

<b>Ankimo</b>   Monkfish Liver*	Akita	10
<b>Chutoro</b>   <b>Otoro</b>   <b>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>Kisu</b>   Japanese Whiting*	Chiba	8
<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

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## WINE BY THE GLASS FEATURE

**CRUESS GEWÜRZTRAMINER 2022** 14  
 from Russian River Valley, CA -  
*Juicy Lychee, Lemon, Jasmine Tea*