



TEMPURA SQUASH BLOSSOMS* 17

Miso Roasted Squash,
Yuzu-Jalapeno Crème Fraiche,
Buri Bottarga, Mint

SCALLOP & MOREL DUMPLING 11

Ichiban Dashi, Negi,
Lemon Oil

**CORN + SUMMER SQUASH
CHOWDER 10**

Creamy Corn Dashi, Tofu,
Grilled Local Squash, Shiso Oil,
Pickled Shishito, Basil

DUCK LIVER MOUSSE 14

Huckleberry Gel,
Red Wheat Focaccia,
Ground Sesame

NIGIRI SPECIALS

| | | |
|---|-------------|-------|
| Ankimo Monkfish Liver* | Akita | 10 |
| Chutoro Toro Otoro Bluefin* | Baja | 7/8/9 |
| 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 |
| 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

CRUESS GEWÜRZTRAMINER 2022

14

from Russian River Valley, CA -
Juicy Lychee, Lemon, Jasmine Tea