



TEMPURA SQUASH BLOSSOMS* 17
Miso Roasted Squash,
Yuzu-Jalapeno Crème Fraiche,
Cured Egg Yolk, 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

SQUID INK CAPPELLACCI 24
Whipped Yuzu Ricotta,
Miso Butter, Chanterelle,
Tokyo Turnip

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

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	7/9/10
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
Madai Sea Bream*	Ehime	6.5
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
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