



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

STONE FRUIT SALAD 14
 Grilled Twin Peaks Peaches,
 Ume Ricotta, Shiso,
 Toasted Pepitas, Red Wheat Focaccia

**HEIRLOOM TOMATO
 GAZPACHO** 10
 Squid Ink Tuile, Preserved Lemon,
 Blistered Jimmy Nardello,
 Shiso Oil

CHILLED SOBA NOODLES 20
 Jimmy Nardello, Pickled Local
 Cucumber, Yuzu Tobiko,
 Roasted Corn, Maitake

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
Isaki Threeline Grunt*	Fukuoka	8
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Baja	7
Kinmedai Golden Eye Snapper*	Chiba	8
King Salmon*	New Zealand	5.5
Kisu Japanese Whiting*	Chiba	9
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

DOMAINE TEMPIER BANDOL ROSE 2023 20
 from Provence, France -
Guava, Crushed Raspberries, White Flower