



TEMPURA SQUASH BLOSSOMS* 17

Miso Roasted Squash,
 Yuzu-Jalapeno Crème Fraîche,
 Cured Egg Yolk, Mint

HEIRLOOM TOMATO

GAZPACHO 10

Squid Ink Tuile, Preserved Lemon,
 Blistered Jimmy Nardello,
 Shiso Oil

CHILLED SOBA NOODLES 20

Jimmy Nardello, Maitake,
 Pickled Local Cucumber, Thai Basil,
 Yuzu Tobiko, Roasted Corn

STONE FRUIT SALAD 14

Grilled Twin Peaks Peaches,
 Ume Ricotta, Shiso,
 Toasted Pepitas, Red Wheat Focaccia

CHANTERELLE CAPPELLETTI 24

Miso Yaki Pork Belly,
 Konbu-Corn Soubise,
 LadyHawke Japanese Eggplant,
 Cherry Tomato

HAMACHI CEVICHE* 16

Yuzu Vinaigrette, Kizami Wasabi,
 Micro Cilantro, Shrimp Chips

NIGIRI SPECIALS

Chutoro Otoro Bluefin*	Baja	7/9
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	8
Inada Young Yellowtail*	Fukuoka	6.5
Isaki Threeline Grunt*	Fukuoka	8
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
Sawara King Mackerel*	Chiba	7
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

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