



**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,  
 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,  
 Japanese Eggplant, Cherry Tomato

## NIGIRI SPECIALS

|   |             |        |
|---|-------------|--------|
| <b>Chutoro   Otoro   Kamatoro</b>   Bluefin*              | Baja        | 7/9/10 |
| <b>Hirame</b>   Flounder*                                 | S. Korea    | 6      |
| <b>Hotate</b>   Fresh Scallop*                            | Hokkaido    | 8      |
| <b>Inada</b>   Young Yellowtail*                          | Fukuoka     | 6.5    |
| <b>Isaki</b>   Threeline Grunt*                           | Fukuoka     | 8      |
| <b>Kamasu</b>   Barracuda*                                | Chiba       | 7      |
| <b>Kanpachi</b>   Amberjack*                              | Baja        | 7      |
| <b>King Salmon*</b>                                       | New Zealand | 5.5    |
| <b>Kinmedai</b>   Golden Eye Snapper*                     | Chiba       | 8      |
| <b>Kisu</b>   Japanese Whiting*                           | Chiba       | 9      |
| <b>Madai</b>   Sea Bream*                                 | Ehime       | 6.5    |
| <b>Saba</b>   Japanese Mackerel*                          | Fukuoka     | 6      |
| <b>Sawara</b>   King Mackerel*                            | Chiba       | 7      |
| <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>Toro Tataki</b>   Seared Bluefin*                      | Baja        | 10     |
| <b>Umimasu</b>   Ocean Trout*                             | Scotland    | 5      |
| <b>Uni</b>   Sea Urchin*                                  | Hokkaido    | 12     |
| <b>Wagyu</b>   A5 Japanese Beef*                          | Kagoshima   | 11     |

## WINE BY THE GLASS FEATURE

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