



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

CHANTERELLE CAPPELLETTI 24

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

CHILLED SOBA NOODLES 20

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

NIGIRI SPECIALS

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|--|-------------|--------|
| 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 |
| Isaki Threeline Grunt* | Fukuoka | 8 |
| Kanpachi Amberjack* | Baja | 7 |
| Kinmedai Golden Eye Snapper* | Chiba | 8 |
| King Salmon* | New Zealand | 5.5 |
| 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

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| DOMAINE TEMPIER BANDOL ROSE 2023 | 20 |
| from Provence, France - <i>Guava, Crushed Raspberries, White Flower</i> | |