



SUNCHOKE SOUP 10

Pickled Jimmy Nardello Pepper, Shiitake Mushroom, Sunchoke Chips, Layu

CHILLED SOBA NOODLES 20

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

AGE NASU 14

LadyHawke Eggplant, Myoga, Thai Chili Tsuyu, Mint Oil

STONE FRUIT SALAD 14

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

HOTATE BUTTER 12 each

Kabocha Cream, Cured Trout Roe, Preserved Lemon, Squid Ink Puffed Rice Cracker

CHANTERELLE CAPPELLETTI 24

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

NIGIRI SPECIALS

Chutoro Otoro Kamatoro Bluefin*	Baja	7/9/10
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	7
Inada Young Yellowtail*	Fukuoka	6.5
Isaki Threeline Grunt*	Fukuoka	8
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Baja	7
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
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
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	11

WINE BY THE GLASS FEATURE

OUTERBOUND GRUNER VELTLINER 2023 13
 from Russian River Valley, CA
Stonefruit, Honeysuckle, Wet Stone