



**SUNCHOKES SOUP** 10

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

**AGE NASU** 14

Japanese Eggplant, Pickled Shallot, Thai Chili Tsuyu, Cherry Tomato, Mint Oil

**HOTATE BUTTER\*** 12 each

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

**CHILLED SOBA NOODLES\*** 20

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

**GYUTAN YAKI** 14

Soy-Braised Beef Tongue, Cilantro-Scallion Sauce, Pickled Scarlet Turnip

**HAMACHI CEVICHE\*** 16

Yuzu Vinaigrette, Kizami Wasabi, Micro Cilantro, Shrimp Chips

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**NIGIRI SPECIALS**

<b>Ankimo</b>   Monkfish Liver*	Akita	10
<b>Chutoro</b>   <b>Otoro</b>   <b>Kamatoro</b>   Bluefin*	Baja	7/9/10
<b>Hirame</b>   Flounder*	S. Korea	6
<b>Hotate</b>   Fresh Scallop*	Hokkaido	7
<b>Inada</b>   Young Yellowtail*	Fukuoka	6.5
<b>Isaki</b>   Threeline Grunt*	Fukuoka	8
<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>Kohada</b>   Gizzard Shad*	Chiba	7.5
<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

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**WINE BY THE GLASS FEATURE**

**OUTERBOUND GRUNER VELTLINER 2023**

from Russian River Valley, CA  
*Stonefruit, Honeysuckle, Wet Stone*

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