



**SUNCHOKE SOUP** 10  
 Pickled Jimmy Nardello Pepper,  
 Donko Shiitake Mushroom,  
 Sunchoke Chips, Layu

**GYUTAN YAKI** 14  
 Soy-Braised Beef Tongue,  
 Cilantro-Scallion Sauce,  
 Pickled Scarlet Turnip

**HOTATE BUTTER\*** 12 each  
 Kabocha Cream, Cured Trout Roe,  
 Preserved Lemon,  
 Squid Ink Puffed Rice Cracker

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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>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>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

**FRENCHTOWN FARMS SAUVIGNON BLANC/SEMILLON 2022** 15  
 from North Yuba, California -  
*Apricot, Lemon Zest, Oyster Shell*