



SUNCHOKE SOUP 10

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

HOTATE BUTTER* 12 each

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

AGE NASU 14

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

PANZANELLA 18

Heirloom Tomato,
LadyHawke Lemon Cucumber,
Bone Marrow Butter,
Mizuna-Walnut Pesto,
Red Wheat Focaccia

YUZU RICOTTA AGNOLOTTI 23

Donko Shiitake Béchamel,
Pickled Turnip, Nasturtium,
Local Cherry Tomato, Squid Ink Tuile

NIGIRI SPECIALS

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|---|-------------|-------|
| Ankimo Monkfish Liver* | Akita | 10 |
| Chutoro Toro Otoro Bluefin* | Baja | 7/8/9 |
| 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

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