



CELERY ROOT SOUP 10
 Grilled Maitake, Pickled Apple, Beet Chip, Leek Oil, Mizuna

CASTELFRANCO SALAD 16
 Sesame Roasted Kabocha, Satsuma Mandarin, Hazelnut, Bonito Farm Cheese, Duck Fat Vinaigrette

UNI TOAST* 25
 Santa Barbara Uni Cream, Cherry Tomato, Avocado, Yuzu, Cilantro, Cured Trout Roe, Squid Ink Puffed Rice

CRISPY BRUSSELS SPROUTS 14
 Coconut-Chile Caramel, Toasted Almond, Chive, Meyer Lemon Aioli

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	7/9/10
Hirame Flounder*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	9
Inada Young Yellowtail*	Fukuoka	6.5
Kamasu Barracuda*	Chiba	7
Kanburi Wild Winter Yellowtail*	Fukui	8
Kanpachi Amberjack*	Fukuoka	7
King Salmon*	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	6.5
Saba Japanese Mackerel*	Fukuoka	6
Samekawa Karei Shark Skin Flounder*	Akita	9
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*	Kagoshima	11

WINE BY THE GLASS FEATURE

KATSUNUMA WINERY KOSHU 2023 18
 from Yamanashi, Japan -
Green Apple, Yuzu, White Peach