



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

**HAMACHI CRUDO\*** 25  
 Yuzu Vinaigrette, Fuji Apple,  
 Jalapeno Cream, Cherry Tomato

**KOBUJIME BEET SALAD** 16  
 Ume Farm Cheese, Pistachio,  
 Beet Chip, Frisée, Mint

**UNI TOAST\*** 23  
 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

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## NIGIRI SPECIALS

<b>Ankimo</b>   Monkfish Liver*	Akita	10
<b>Chutoro</b>   Toro   Bluefin*	Baja	7/8
<b>Hotate</b>   Fresh Scallop*	Hokkaido	9
<b>Inada</b>   Young Yellowtail*	Fukuoka	6.5
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>Kanpachi</b>   Amberjack*	Fukuoka	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>Samekawa Karei</b>   Zuke   Shark Skin Flounder*	Akita	9/10
<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

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