



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

**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>   <b>Otoro</b>   <b>Kamatoro</b>   Bluefin*	Baja	7/9/10
<b>Hotate</b>   Fresh Scallop*	Hokkaido	9
<b>Inada</b>   Young Yellowtail*	Fukuoka	6.5
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>Kanburi</b>   Wild Winter Yellowtail*	Fukui	8
<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>Sawara</b>   King Mackerel*	Chiba	7
<b>Sayori</b>   Japanese Half Beak*	Hokkaido	9
<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

**BROC CELLARS HAPPÏ CHENIN BLANC 2023** 18  
from Carmel Valley, CA -  
*Ripe Nectarine, Honeysuckle, Salt Water Brine*