



GREEN GARLIC SOUP 10

Grilled Asparagus, Arare,
Pickled Green Garlic,
Kizami Nori, Mint Oil

A5 WAGYU TARTARE* 24

Kizami Wasabi, Yuzu, Chive,
Micro Green Salad, Quail Egg,
Red Wheat Focaccia

TEMPURA ASPARAGUS* 12

Grilled Leek Aioli, Fava Sprout,
Radish, Crunchy Garlic,
KRU Dukkah

TATAKI SASHIMI* 21

Balsamic, Shallot, Leek, Ume,
Honey, Radish

KRU LYONNAISE SALAD* 18

Miso Yaki Pork Belly,
64° Jidori Egg, Mustard Seed,
Pea Tendril Pistou, Frisée,
Duck Fat Vinaigrette,
Red Wheat Focaccia

NIGIRI SPECIALS

Ankimo Monkfish Liver*	Akita	10
Chutoro Otoro Kamatoro Bluefin*	Baja	7/9/10
Hirame Kobujime Kelp-Cured Flounder*	S. Korea	6
Hotaru Ika Firefly Squid*	Toyama	6
Hotate Fresh Scallop*	Hokkaido	9
Inada Young Yellowtail*	Fukuoka	6.5
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Fukuoka	7
King Salmon*	New Zealand	7
Kinmedai Golden Eye Snapper*	Chiba	8
Madai Sea Bream*	Ehime	6.5
Saba Japanese Mackerel*	Fukuoka	6
Sakura Buri Wild Spring Yellowtail*	Mie	8
Sayori Japanese Half Beak*	Hokkaido	9
Shima Aji & Truffle Jack Mackerel + Truffle*	Ehime	13
Sturgeon Trio*	California	12
Tako Octopus	Hyogo	6.5
Toro Tataki Seared Bluefin*	Baja	10
Umimasu Ocean Trout*	Scotland	7
Uni Sea Urchin*	Hokkaido	12
Wagyu A5 Japanese Beef*	Kagoshima	11

WINE BY THE GLASS FEATURE

HIPPOLYTE REVERDY SANCERRE 2023 20
 Sauvignon Blanc from Loire Valley, France -
Green Apple, White Peach, Zesty Lime