

# The APPETIZER

Fresh **Kumamoto Oyster** From Seattle / Yuzu Slush / Asatsuki Oil 5 *per piece*

Warm Sautéed Mushroom **Mori-No Salad** / Seasonal Fresh Truffle / Fig / Arugula 24

Fresh Hokkaido **Seared Scallop | Brussels Sprouts** / Seasonal Fresh Truffle 28

**Soft Shell Crab Salad** From Maryland Baby Kale / Butter Lettuce / Chives / Olive Oil Vinaigrette Dressing 20

**ORA King Salmon Skin Salad** Mix Greens / Pickled Gobo / Kaiware / Chive / Bonito Flakes / Miso Citrus Dressing 14

Local Farm **Persimmon Salad** Mix Greens / Radish / Grana Cheese / Olive Oil Vinaigrette 14

**Sawagani** Fried Japanese River Crab / Sea Salt 8

**The Oshinko** Pickled Nuka Assorted Vegetables 7

Blanched Japanese Watercress **Gomaae** / Sesame Miso paste / Sesame seeds 7

House Made **Black Sesame Tofu** Soy Salt / Olive Oil / Soy Sauce Marinated Bonito Flake 6 w/ Uni 14

**M / Monaka** Foie gras, Ora King Salmon Tartar, Japanese Picked Radish / Persimmon Compote 18

**Japanese Momotaro Tomato | Snow Crab** Grapeseed Oil Dashi Dressing / Micro Shiso 16

**Mozuku Uni** Santa Barbara Sea Urchin / Slippery Seaweed from Okinawa / Sweet Vinaigrette 12

**Sunomono** Pickled Japanese Cucumber / Seaweed 5 w/ Choice of Tako **OR** Crab **OR** Shrimp 15

Japanese **Hime Sazae** Baby Conch / Escargot Shiso Garlic Butter Sauce 12 *two pieces*

Baked Sprouting **Cauliflower** Grana Cheese / Red Chili / Yuzu Sauce 10

Farmers Market **Squash Blossom Tempura** Scallop / Whitefish / Shiitake Mushroom / Shiso / Shiso Salt 7

Truffle Yama Imo **Fries** Japanese Mountain Potato / Truffle Salt 8

*\*Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, SESAME and MILK. Please ask your server for any allergies.  
Consuming RAW or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*