

# The SALAD

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

Fresh Hokkaido **Seared Scallop | Brussels Sprouts** / Seasonal Fresh Truffle 26

**Live 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 Organic **White Peach Salad** Mix Greens / Rainbow Radish / Grana Cheese / Olive Oil Vinaigrette 14

# The APPETIZER

**The Oshinko** Pickled Assorted Vegetables 7

**Chilled Pureed Butternuts Squash** Seared Hokkaido Scallop / Kaluga Black Caviar / Sweet Corn 18

**Farmers Market Baby Corn** Creamy Zaramé Japanese Brown Sugar Sauce / Yuzu Zest 10

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

**Japanese Momotaro Tomato | Snow Crab** Grapeseed Oil Dashi Dressing / Micro Shiso 14

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

**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 12

Blanched Japanese Mustard Spinach Komatsuna **Gomaae** / Sesame Miso paste / Sesame seeds 7

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

Crispy **Agedashi** Tofu / Grated Daikon Radish / Ginger / Chive / Bonito Flakes / Dashi Broth 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.