The APPETIZER

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

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

Warm Octopus Salad Cherry Tomatoes / Arugula Mix / Rainbow Radish / Olive Oil Vinaigrette 20

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

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

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

The Bone Dry Aged Spanish mackerel Bone / Homemade Aioli 5 two Pieces

The Oshinko Pickled Nuka Assorted Vegetables 7

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

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

M / Monaka Foie gras, Ora King Salmon Tartar, Smoked Japanese Picked Radish and Mango Compote 18

 $\textbf{Sawagani} \ \, \textbf{Fried Japanese River Crab / Sea Salt 8}$

Japanese Momotaro Tomato | Snow Crab Grapeseed Oil Dashi Dressing / Micro Shiso 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 ${\bf Gomace}$ / 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