

SALAD & APPETIZER

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

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

Japanese Momotaro Tomato | Albacore Grapeseed Oil Dashi Dressing / Micro Shiso 14

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

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

Soft Shell Crab Salad 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

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

Snow Crab Sunomono / Pickled Japanese Cucumber / Seaweed 14

Sunomono / Pickled Japanese Cucumber / Seaweed 6

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

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

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

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

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

Salt Roasted **Ginko Nuts** "Japanese Pistachios" Oita Japan / Sea Salt 8

Edamame 6 / w Truffle Salt 9

Shishito Peppers Soy Sauce / Bonito Flakes 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.*