## The APPETIZER

The Sashimi Salad Mixed Sashimi / Mix Greens / Seasonal Vegetable / Shiso Dressing 28

Warm Sautéed Mushroom Mori-No Salad Seared Hokkaido Scallop / Seasonal Fresh Truffle / Goji Berries / Arugula 34

Live Soft Shell Crab Salad From Maryland / Arugula / Chives / Olive Oil Vinaigrette Dressing 24

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

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

Warm Hotaru Ika | Japanese Bamboo Firefly Squid from Toyama / Kinome Japanese pepper buds miso 18

Fresh **Kumamoto Oyster Trio** From Seattle / Kaluga Caviar / Yuzu Slush / Ponzu Jam 45 Six pieces

Sawagani Fried Japanese River Crab / Sea Salt 8

The Oshinko Pickled Nuka Assorted Vegetables 7

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

Blanched Japanese Watercress **Gomage** / 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 / Mango Compote 18

Japanese Momotaro Tomato | Snow Crab Grape seed Oil Dashi Dressing / Micro Shiso 16

Mozuku Uni Santa Barbara Sea Urchin / Slippery Seaweed from Okinawa / Sweet Vinaigrette 14

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

**Kurage Jelly Fish** from Okinawa / Pickled Japanese Cucumber 12

**The Bone** Fried Dry Aged Spanish mackerel Bone / Homemade Aioli 5 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 per piece

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

King Crab Tempura Fried King Crab / Pickled Daikon & Carrot / Creamy Citrus Soy / Chive / Chili Flakes 32