

The APPETIZER

The Sashimi Salad Mixed Sashimi / Mix Greens / Seasonal Vegetable / Shiso Dressing 30

Warm Sautéed Mushroom **Mori-No Salad** Seared Hokkaido Scallop / Fig / Arugula / Italian Summer Truffle 34

Live Soft Shell Crab Salad Arugula / Butter Lettuce / 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 **White Peach Salad** Mix Greens / Radish / Grana Cheese / Olive Oil 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 Oshinko Pickled Nuka Assorted Vegetables 8

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

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

Blanched Japanese Mustard Spinach Komatsuna **Gomaae** / Sesame Miso paste / Sesame seeds 8

Agedashi Black Sesame Tofu | Squashini From Girl & Dug farm / Dashi Sauce / Bonito Flakes 12

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 Grapeseed Oil Dashi Dressing / Micro Shiso 16

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

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

Baked Sprouting **Cauliflower** Grana Cheese / Red Chili / Yuzu Sauce 12

Truffle Yama Imo **Fries** Japanese Mountain Potato / Truffle Salt 12

**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.*